



Anchor Favorites



Anchor Club
Astoria, Oregon
1965

EXPRESSION OF APPRECIATION

THE ANCHOR CLUB, THE COMPILERS AND SPONSORS OF THIS COOK BOOK, DO HERE PUBLICLY THANK AND EXPRESS OUR APPRECIATION TO THE OWNERS AND PROPRIETORS OF THE BUSINESS FIRMS WHOSE SPLENDID AND GENEROUS COOPERATION HAS MADE POSSIBLE ITS PUBLICATION AND WIDE DISTRIBUTION BY OUR ORGANIZATION.

WE ALSO WISH TO EXPRESS OUR APPRECIATION TO ALL THOSE WHO FURNISHED RECIPES, ASSISTED IN THE SALE OF ADVERTISING OR IN ANY OTHER WAY CONTRIBUTED TO THE PUBLICATION OF THIS BOOK.

THE ANCHORS

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BREADS

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HIIVALEIPA (FINNISH BREAD)

1 1/2 CUPS HOT WATER 3 CUPS RYE FLOUR
2 TABLESPOONS BUTTER OR SHORTENING
2 1/2 CUPS UNSIFTED FLOUR (OR MORE)
1 TABLESPOON SUGAR 1 TEASPOON ANISE SEED
MELTED BUTTER OR SALAD OIL 2 TEASPOONS SALT
1 PACKAGE YEAST, ACTIVE, DRY OR COMPRESSED
1/2 CUP LUKEWARM WATER

MEASURE THE 1 1/2 CUPS HOT WATER INTO LARGE MIXING BOWL. STIR IN BUTTER, SUGAR AND SALT. SET ASIDE TO COOL UNTIL LUKEWARM. MEANWHILE, DISSOLVE YEAST IN THE 1/2 CUP LUKEWARM WATER. LEAVE ABOUT 5 MINUTES AND THEN BLEND INTO THE FIRST MIXTURE. STIR IN THE RYE FLOUR AND ADD ANISE SEED AND BEAT WITH A WOODEN SPOON FOR ABOUT 1 MINUTE. ADD 2 CUPS OF FLOUR AND BLEND. TURN ON A FLOURED (1/2 CUP FLOUR) BOARD. KNEAD FOR ABOUT 10 MINUTES (ADD MORE FLOUR IF NECESSARY), OR UNTIL THE SURFACE IS SATINY. PLACE DOUGH IN A BUTTERED BOWL, BRUSH TOP WITH MELTED BUTTER OR SALAD OIL, AND COVER WITH A SLIGHTLY DAMP CLOTH. PLACE IN A WARM AREA AND ALLOW TO RISE UNTIL NEARLY DOUBLE IN BULK (ABOUT 1 HOUR). PUNCH DOWN AND KNEAD LIGHTLY. DIVIDE DOUGH IN HALF. SHAPE EACH HALF INTO A ROUND LOAF, PLACE ON A LIGHTLY GREASED BAKING SHEET AND PRESS DOWN WITH HANDS UNTIL THE DOUGH IS ABOUT A 1 INCH THICK ROUND. COVER AND ALLOW TO RISE AGAIN (ABOUT 45 MINUTES OR UNTIL NEARLY DOUBLED IN SIZE). BAKE IN HOT OVEN 400° FOR 25 TO 30 MINUTES OR UNTIL CRUST IS LIGHT BROWN. BRUSH TOP OF LOAF LIGHTLY WITH MELTED BUTTER AFTER REMOVAL FROM OVEN. MAKES 2 LOAVES.

MRS. CHARLES W. BIRCH

DILLY CASSEROLE BREAD

1 PKG. YEAST (OR 1 CAKE)	2 TEASPOONS DILL SEED
1/4 CUP WARM WATER	1 TEASPOON SALT
1 CUP COTTAGE CHEESE, HEATED	1/4 TEASPOON SODA
TO LUKEWARM	1 UNBEATEN EGG
2 TABLESPOONS SUGAR	1 TABLESPOON BUTTER
1 TABLESPOON INSTANT MINCED ONION	
2 1/4 - 2 1/2 CUPS FLOUR	

SOFTEN YEAST IN WATER. COMBINE IN MIXING BOWL: COTTAGE CHEESE, SUGAR, ONION, BUTTER, DILL SEED, SALT, SODA, EGG AND SOFTENED YEAST. ADD FLOUR TO FORM STIFF DOUGH, BEATING WELL AFTER EACH ADDITION. COVER. LET RISE IN WARM PLACE (85° - 90°) UNTIL LIGHT AND DOUBLED IN SIZE, ABOUT 50 - 60 MINUTES. STIR DOUGH DOWN. TURN INTO WELL GREASED 8 INCH ROUND CASSEROLE (1 1/2 OR 2 QUARTS SIZE). LET RISE IN WARM PLACE UNTIL LIGHT - 30 TO 40 MINUTES. BAKE AT 350° FOR 40 TO 50 MINUTES OR UNTIL GOLDEN BROWN. BRUSH WITH SOFT BUTTER AND SPRINKLE WITH SALT. MAKES ONE LOAF. (CAN ALSO BE BAKED IN A REGULAR LOAF PAN.)

BETTY AASE

RYE BREAD

SCALD 4 CUPS MILK (OR USE HALF MILK AND HALF POTATO WATER) POUR OVER 1 CUP BROWN SUGAR (OR MORE), 2 TABLESPOONS SHORTENING AND 1 TABLESPOON SALT (ROUNDED). DISSOLVE 1 OR 2 CAKES YEAST IN WARM WATER FOR 10 MINUTES. ADD 2 CUPS WHITE FLOUR THEN 2 1/2 CUPS RYE FLOUR, 1/3 CUP MOLASSES, MIX WELL. ADD ENOUGH WHITE FLOUR FOR A SOFT DOUGH. KNEAD--ADD MORE FLOUR IF NEEDED. COVER AND KEEP WARM UNTIL DOUBLES IN SIZE. PUNCH DOWN AND LET RISE AGAIN. THEN PUT IN 4 LOAVES. LET RISE FOR ONE HOUR THEN BAKE IN 325° FOR 45 - 60 MINUTES. (OPTIONAL TO ADD CARAWAY AND ANISE SEED.)

NORA JOHNSON

SESAME EGG BREAD

2 CAKES YEAST	2 TEASPOONS SALT
2 CUPS LUKEWARM WATER	1/4 CUP MELTED SHORTENING
3 EGGS BEATEN (RESERVE 1 TABLESPOON)	
1/4 CUP SUGAR	7 1/2 - 8 CUPS FLOUR

MIX YEAST AND WATER, ADD THE FOLLOWING INGREDIENTS. LET RAISE TILL DOUBLE IN BULK. KNEAD THEN ROLL INTO 3 RECTANGULAR STRIPS. (DIVIDE DOUGH INTO 6 EQUAL PARTS.) BRAID 3 STRIPS TOGETHER. BRUSH WITH RESERVED EGG AND SPRINKLE WITH SESAME SEED. RAISE UNTIL DOUBLE THEN BAKE IN 400° OVEN FOR 10 MINUTES, THEN IN 375° OVEN FOR 30 - 40 MINUTES. MAKES 2 LARGE LOAVES. CAN BE MADE INTO 4 SMALLER LOAVES.

JEANIE MOGENSEN

CHEESE BREAD

1/4 POUND MARGARINE	1/8 TEASPOON PAPRIKA
1/8 POUND SHARP CHEDDAR CHEESE	
1/16 POUND GRATED ROMANO CHEESE	
1/4 TEASPOON WORCESTERSHIRE SAUCE	
1/16 TEASPOON GARLIC POWDER	

HAVE ALL INGREDIENTS AT ROOM TEMPERATURE. WHIP SLOWLY WITH MIXER UNTIL FLUFFY. SPREAD ON SOURDOUGH FRENCH BREAD AND TOAST UNDER BROILER.

LOIS RYDING

ARDELLE'S BEAUTY SALON

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ASTORIA, OREGON

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KNAPPA SALON

458-3091

EUROPEAN HAND-TIED WIGS SOLD,
STYLED AND SERVICED

BLONDE GINGERBREAD

2 CUPS FLOUR	1 CUP SUGAR
1 1/2 TEASPOONS GINGER	1/2 CUP BUTTER
1 1/2 TEASPOONS CINNAMON	3/4 CUP MILK
1/4 TEASPOON NUTMEG	1 BEATEN EGG
1 TEASPOON BAKING POWDER	1/2 TEASPOON SALT
1/4 TEASPOON LEMON EXTRACT	
1/2 TEASPOON SODA (TO BE DISSOLVED IN 3/4 CUP MILK-- SOUR OR BUTTERMILK)	

SIFT FLOUR WITH SUGAR AND SPICES. BLEND IN BUTTER UNTIL CRUMBLY. SAVE 1/2 CUP OF CRUMB MIX FOR TOP. ADD BAKING POWDER AND SALT TO REST AND MIX WELL. ADD MILK AND BEATEN EGG. POUR INTO 6 INCH X 10 INCH PAN AND SPRINKLE WITH CRUMB MIXTURE. BAKE IN MODERATE OVEN (350°) FOR 55 MINUTES. SERVE WARM WITH WHIPPED CREAM. SERVES 8.

LUCILLE SCARBOROUGH

GARLIC CASSEROLE BREAD

1 CUP MILK	3 TABLESPOONS SUGAR
1 CUP VERY WARM WATER	2 TEASPOONS SALT
2 PACKAGES OR CAKES YEAST	1/2 TEASPOON GARLIC POWDER
2 TABLESPOONS MARGARINE OR BUTTER	
4 1/2 CUPS SIFTED FLOUR	

SCALD MILK. STIR IN SUGAR, SALT AND BUTTER. COOL TO LUKE-WARM. MEASURE VERY WARM WATER INTO LARGE BOWL. SPRINKLE OR CRUMBLE IN YEAST. STIR UNTIL DISSOLVED. STIR TO BLEND, THEN BEAT UNTIL WELL BLENDED, ABOUT 2 MINUTES. COVER. LET RISE IN WARM PLACE, FREE FROM DRAFT, ABOUT 40 MINUTES OR UNTIL MORE THAN DOUBLE IN BULK. STIR DOWN. BEAT VIGOROUSLY, ABOUT 1/2 MINUTE. TURN INTO GREASED 1 1/2 QUART CASSEROLE, OR 9 INCH TUBE PAN. BAKE IMMEDIATELY IN 375° OVEN ABOUT 1 HOUR. SERVE WARM, OR COLD, WITH MELTED BUTTER TO BE BRUSHED ON IF DESIRED. MAKES 1 LARGE LOAF.

MARGIE THOMPSON

RAW APPLE NUT BREAD

4 CUPS SIFTED FLOUR	2 TEASPOONS SODA
4 TEASPOONS BAKING POWDER	1 TEASPOON SALT
1 CUP SHORTENING	2 CUPS SUGAR
4 BEATEN EGGS	2 CUPS GRATED APPLES
1 TEASPOON VANILLA	1 CUP NUTS (CHOPPED)

CREAM SHORTENING AND SUGAR. ADD BEATEN EGGS AND VANILLA. ADD DRY INGREDIENTS, APPLES, THEN NUTS. BAKE 20 MINUTES AT 400° THEN REDUCE TO 350° FOR 40 MINUTES. MAKES 2 LOAVES.

BEA CEDERBERG

ALMOND SUGAR BREAD

BEAT THREE EGGS WELL. ADD 3 CUPS SUGAR. THEN BLEND 4 CUPS SIFTED FLOUR AND 2 TEASPOONS BAKING POWDER, ALTERNATELY WITH 1 CUP MILK AND 1 TABLESPOON ALMOND FLAVORING. POUR INTO 2 WAXED PAPER LINED BREAD PANS (OILED). BAKE 1 HOUR AT 300°. (CAN ADD 1/4 CUP WESSON OIL. IT HELPS KEEP THE TOP FROM GETTING TOO CRUSTY.)

RUTH PARNELL

BANANA BREAD

1 CUP SUGAR	1 CUP MASHED BANANAS
1/2 CUP SHORTENING	1 TEASPOON SODA
2 EGGS	2 CUPS FLOUR
PINCH OF SALT	1/2 TEASPOON BAKING POWDER
1 TABLESPOON MILK	

CREAM SHORTENING AND SUGAR. ADD UNBEATEN EGGS. BEAT WELL. ADD DRY INGREDIENTS, STIR, ADD MILK AND MASHED BANANAS AND STIR UNTIL BLENDED. BAKE 1 HOUR AT 350° IN A LOAF PAN.

GERTIE WULLGER

FINNISH BISCUIT (MAKEA LEIPA)

MELT $\frac{1}{2}$ CUP BUTTER IN 1 CUP HOT MILK AND SET ASIDE. ADD
1 CAKE YEAST TO 1 CUP COOL MILK AND THEN ADD AND STIR WELL:

1 CUP SUGAR

$\frac{1}{2}$ TEASPOON SALT

$\frac{1}{2}$ TEASPOON CARDAMON SEED

4 EGG YOLKS, BEATEN

LIGHTLY

COMBINE THE TWO SETS OF LIQUIDS IN LARGE BOWL, AND THEN ADD
APPROXIMATELY 8 CUPS FLOUR. KNEAD INTO A RATHER STIFF DOUGH,
AND LET STAND OVERNIGHT. IN MORNING DIVIDE DOUGH INTO 6 PIECES,
ROLL OUT INTO STRIPS ABOUT 1 $\frac{1}{2}$ INCHES IN DIAMETER. BRAID 3
STRIPS TOGETHER INTO A LOAF. SET ON GREASED FLAT PAN OR
COOKIE SHEET. LET DOUGH RISE LIGHTLY ABOUT 1 HOUR, BAKE
350° FOR ABOUT 35 MINUTES UNTIL NICELY BROWNED. REMOVE
FROM OVEN AND BRUSH TOP WITH SUGAR MELTED IN A LITTLE HOT
WATER. SPRINKLE WITH SUGAR AND A LITTLE CINNAMON IF DESIRED.
MAKES TWO LARGE BRAIDED LOAVES.

JEANIE MOGENSEN

UNITED STATES NATIONAL BANK OF OREGON

FULL SERVICE BANKING

ASTORIA BRANCH

1215 DUANE STREET
ASTORIA, OREGON 97103

325-3811

ORANGE GLAZED ROLLS

SCALD 1 CUP MILK AND POUR OVER 2 HEAPING TABLESPOONS SHORTENING, 2 HEAPING TABLESPOONS SUGAR AND 1 TEASPOON SALT. COOL TO LUKEWARM. ADD 1 CAKE (OR PACKAGE) YEAST THAT HAS BEEN SOFTENED IN 1/4 CUP LUKEWARM WATER. ADD 1 EGG. GRADUALLY STIR IN 3 1/2 CUPS FLOUR. MIX WELL UNTIL A SMOOTH DOUGH. COVER AND LET RISE UNTIL DOUBLE IN BULK. PLACE ON BOARD AND ROLL INTO AN OBLONG SQUARE. BRUSH GENEROUSLY WITH MELTED BUTTER. THEN SPRINKLE WITH A MIXTURE OF GRATED PEEL OF 2 ORANGES AND 1 CUP SUGAR. ROLL UP AS FOR CINNAMON ROLLS AND CUT. PLACE IN PAN AND LET RISE UNTIL DOUBLE IN BULK. BAKE 20 MINUTES AT 375°. TAKE FROM OVEN AND WHEN STILL HOT, FROST GENEROUSLY WITH A MIXTURE OF 1/4 CUP ORANGE JUICE AND 1 CUP POWDERED SUGAR. MAKES 2 DOZEN ROLLS.

VIRGINIA JOHNSON

BUTTER ROLLS

MELT 1/2 POUND OF MARGARINE OR BUTTER

COOL, ADD 1 CUP MILK

1 CAKE YEAST, SOFTENED WITH 1/4 CUP LUKEWARM WATER

1/2 CUP SUGAR

2 BEATEN EGGS

1 1/2 TEASPOON SALT

5 CUPS FLOUR

DOES NOT MAKE A VERY STIFF DOUGH. WORK IN SMOOTH BALL. KEEP IN REFRIGERATOR UNTIL READY TO USE. THREE HOURS PRIOR TO BAKING, REMOVE AS MUCH DOUGH AS NEEDED. ROLL ON A FLOURED BOARD, SIZE OF A PIE PLATE. SPREAD WITH MELTED BUTTER. CUT IN 8 WEDGES. ROLL EACH WEDGE FROM THE OUTSIDE EDGE TO CENTER. PLACE ON LIGHTLY GREASED PAN. LET RAISE 2 1/2 HOURS. BAKE 12 TO 15 MINUTES AT 400°. FOR A VARIETY, SPRINKLE ONION FLAKES, SESAME SEEDS OR CARAWAY SEEDS ON BUTTERED ROLLS BEFORE ROLLING THEM UP FOR BAKING.

PAT JOHNSON

SWEDISH HOT CAKES (FOR ONE)

1 EGG

3/4 CUP MILK

1/2 CUP FLOUR

1 TABLESPOON SUGAR

DASH OF SALT

BEAT TOGETHER. MAKES JUST ENOUGH FOR ONE PERSON.

NORA JOHNSON

AITI'S HOTCAKES

2 EGGS

2 TABLESPOONS SUGAR

1/3 CUP FLOUR

DASH OF SALT

1/2 CUP MILK

BEAT EGGS SLIGHTLY. ADD MILK, FLOUR, SUGAR AND SALT. MIX UNTIL SMOOTH. BATTER WILL BE VERY THIN. HAVE SKILLET QUITE HOT. ADD TABLESPOON BUTTER. WHEN MELTED, POUR IN BATTER. COOK ON TOP OF STOVE UNTIL BOTTOM IS BROWN AND MIXTURE IS SLIGHTLY THICKENED. POP IN UNDER BROILER UNTIL NICE AND BROWN. SERVE WITH BUTTER, SUGAR AND CINNAMON, JAM OR SYRUP. OR REAL YUMMY WITH BERRIES AND WHIPPED CREAM. IT LOOKS LIKE AN OMELET AND THE CHILDREN JUST LOVE IT.

MARY LOU HAGGREN

SWEDISH PANCAKES

6 EGGS

4 TABLESPOONS SUGAR

2 CUPS MILK

1/2 TEASPOON SALT

1 CUP FLOUR

BEAT JUST TO MIX. (DON'T OVER BEAT.) POUR INTO BUTTERED FRY PAN. LET RUN TO EDGES. SET ELECTRIC SKILLET AT 380°. (USE MEDIUM HEAT ON ELECTRIC RANGE.) SERVES 4.

SHEILA FREDRICKSON

PIE CRUST (NEVER FAIL)

3 CUPS FLOUR	6 TABLESPOONS WATER
1 1/4 CUPS SHORTENING	1 TEASPOON VINEGAR
1 EGG	

WORK FLOUR, SHORTENING AND SALT UNTIL VERY FINE. BEAT EGG, WATER AND VINEGAR TOGETHER. MAKE A LITTLE WELL IN THE FLOUR MIXTURE AND PUT IN LIQUID, (MAKES 2 DOUBLE PIE CRUSTS AND ONE SHELL) AND MIX AND ROLL OUT.

SHEILA FREDRICKSON

DUMPLINGS

1 EGG	4 TEASPOONS BAKING POWDER
2/3 CUP MILK	1 1/2 CUPS FLOUR
1 TABLESPOON SALAD OIL	2/3 TEASPOON SALT

SIFT DRY INGREDIENTS INTO LIQUID AND STIR BRISKLY UNTIL BLENDED. DROP BATTER BY TEASPOONFUL IN BOILING GRAVY. COOK 8-10 MIN.

SHEILA FREDRICKSON

SOUTHERN WAFFLES

2 CUPS SIFTED CAKE FLOUR	1 TABLESPOON SUGAR
1/2 TEASPOON BAKING SODA	3 EGGS, SEPARATED
1/3 CUP MELTED BUTTER OR OTHER SHORTENING	1/2 TEASPOON SALT
2 TEASPOONS BAKING POWDER	1 1/2 CUPS BUTTERMILK

SIFT DRY INGREDIENTS TOGETHER. BEAT EGG WHITES AND YOLKS SEPARATELY. COMBINE SHORTENING, BEATEN EGG YOLKS AND BUTTERMILK. THEN ADD TO DRY INGREDIENTS, MIXING WELL. FOLD IN STIFFLY BEATEN EGG WHITES AND BAKE IN HOT WAFFLE IRON UNTIL GOLDEN BROWN. MAKES 6 WAFFLES.

MARY LOU HAGGREN

POPOVERS

2 EGGS

1 CUP MILK

1 CUP SIFTED ALL PURPOSE FLOUR 1/8 TEASPOON SALT

BLEND EGGS AND MILK UNTIL FROTHY. MEASURE IN FLOUR AND SALT. BLEND UNTIL SMOOTH. POUR BATTER INTO WELL GREASED MUFFIN PAN UNTIL ABOUT HALF FULL. BAKE AT 450° FOR 30 MINUTES. THEN REDUCE HEAT TO 350° AND BAKE 10 - 15 MINUTES LONGER.

FREDA ENGLUND

PRUNE HONEY QUICK BREAD

1 1/2 CUPS CHOPPED PRUNES

2 1/2 CUPS SIFTED FLOUR

7/8 CUP BOILING WATER

1/2 CUP SUGAR

1 EGG, BEATEN

3/4 TEASPOON SALT

1 TEASPOON VANILLA

1 TEASPOON SODA

1/4 CUP MELTED SHORTENING (OR OIL) 1/2 CUP HONEY

1 CUP CHOPPED FILBERTS

COMBINE PRUNES AND BOILING WATER. COVER AND LET STAND 20 MIN. ADD BEATEN EGG, HONEY, VANILLA AND OIL. SIFT TOGETHER FLOUR, SUGAR, SODA AND SALT. ADD FILBERTS AND PRUNE MIXTURE, STIR UNTIL MIXED. BAKE IN 350° OVEN 1 HOUR OR UNTIL DONE. COOL 10 MINUTES BEFORE REMOVING FROM PAN.

EMMA JOSSY

ORANGE BREAD

3 1/2 TEASPOONS BAKING POWDER

1 EGG

1/8 TEASPOON SALT

1 CUP SUGAR

3 CUPS ALL PURPOSE FLOUR

1 CUP MILK

1 CUP BOILED ORANGE PEEL (CHOPPED)

1 TABLESPOON BUTTER

CREAM BUTTER WITH SUGAR, ADD BEATEN EGGS. SIFT DRY INGREDIENTS, ADD TO CREAMED MIXTURE ALTERNATELY WITH MILK. FOLD IN CHOPPED ORANGE PEEL. (IT IS EASY TO PUT IN FOOD GRINDER.) POUR INTO WELL GREASED LOAF PAN AND BAKE ONE HOUR AT 350°.

NORA JOHNSON

BANANA NUT BREAD

1 CUP SUGAR	
3 TABLESPOONS SHORTENING	1 TEASPOON SODA
3 TABLESPOONS MILK	1 TEASPOON SALT
2 EGGS	1 CUP WALNUTS
2 CUPS FLOUR	3 RIPE BANANAS

CREAM SHORTENING AND SUGAR. ADD MILK, EGGS, SODA, SALT AND BANANAS. BEAT WELL. ADD FLOUR AND NUTS. BAKE IN A LOAF PAN IN MODERATE OVEN FOR 1 HOUR.

CAROL SEPPA

REFRIGERATOR ROLLS

1 CUP BOILING WATER (OR MILK)	2 CAKES YEAST
1 CUP LUKEWARM WATER TO DISSOLVE YEAST	
3/4 CUP SUGAR	2 EGGS
1 1/2 TEASPOONS SALT	6 CUPS FLOUR

DISSOLVE YEAST IN LUKEWARM WATER. PUT SUGAR, SALT AND SHORTENING IN BOWL AND OVER THIS MIXTURE, POUR THE BOILING WATER (OR MILK). ALLOW TO COOL UNTIL LUKEWARM. STIR IN THE EGGS AND THEN THE YEAST, BEATING WELL. ADD FLOUR IN THREE AMOUNTS, BEATING HARD EACH TIME. COVER BOWL WITH WAXED PAPER AND STORE IN REFRIGERATOR UNTIL READY TO USE. REMOVE DOUGH FROM REFRIGERATOR AND SHAPE INTO ROLLS. PLACE IN GREASED PAN AND LET RISE IN WARM PLACE UNTIL DOUBLE IN BULK. BAKE IN OVEN AT 350° UNTIL GOLDEN BROWN. SERVE HOT.

BEA DAY

BUTTERMILK PANCAKES

2 CUPS FLOUR	1 TEASPOON SALT
3 TEASPOONS BAKING POWDER	1 TEASPOON SODA
1 TEASPOON SUGAR	

SIFT DRY INGREDIENTS TOGETHER. THEN ADD 2 EGGS AND 2 CUPS BUTTERMILK. IF BATTER IS TOO THICK, ADD WATER TO DESIRED CONSISTENCY.

FRAN SEVERSON

BUTTERHORNS

1/2 CUP WHITE GRANULATED SUGAR	
2 CAKES YEAST	1/2 TEASPOON SALT
1 PINT WATER	3 EGGS
1 TABLESPOON SUGAR	7 CUPS FLOUR (APPROX.)

DISSOLVE YEAST IN WATER WITH 1 TABLESPOON SUGAR, ADD 3 CUPS FLOUR, BEAT UNTIL SMOOTH. ADD APPROXIMATELY 4 MORE CUPS FLOUR, MAKING AN EASY-TO-HANDLE DOUGH. COVER AND LET RISE UNTIL DOUBLE IN BULK. KNEAD DOWN AND ROLL INTO AS NEAR AS SQUARE AS POSSIBLE. TAKE ONE CUP BUTTER AND 1/2 CUP SUGAR EXTRA, SPREAD ONTO DOUGH A LITTLE AT A TIME AND ROLL OUT, AFTER FOLDING OVER BETWEEN EACH ADDITION. THREE TO FOUR TIMES IS SUFFICIENT. THE LAST TIME ROLLED OUT, MAKE A RECTANGLE AND CUT STRIPS AND FORM INTO LOOSE SPIRALS FOR BUTTER HORNS. LET RISE UNTIL DOUBLE IN BULK. BAKE 15 - 20 MINUTES AT 375°. FROST WITH POWDERED SUGAR AND WATER. NUTS MAY BE ADDED IF DESIRED.

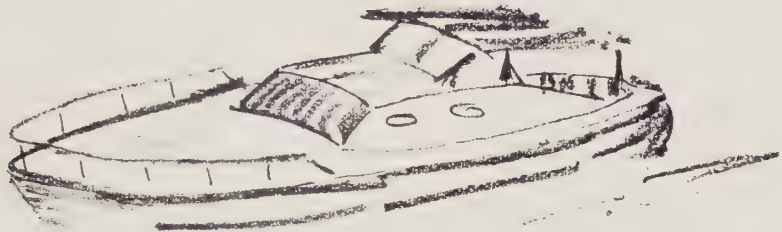
DOROTHY MATTSON

CRAZY BISCUITS

2 CUPS FLOUR	2 TEASPOONS SUGAR
1/2 TEASPOON SALT	1/2 CUP SHORTENING
1/2 TEASPOON CREAM OF TARTER	
4 TEASPOONS BAKING POWDER	2/3 CUP MILK

SIFT INGREDIENTS INTO BOWL. CUT IN SHORTENING UNTIL MIXTURE RESEMBLES COARSE CRUMBS. ADD MILK AND STIR UNTIL DOUGH FOLLOWS FORK AROUND BOWL. KNEAD SLIGHTLY. PAT OUT ON SLIGHTLY FLOURED BOARD AND CUT. BAKE ON UNGREASED COOKIE SHEET AT 450° FOR 10 - 12 MINUTES, OR UNTIL BROWN.

BETTY JOHNSON



CAKES

F R I E N D S

NEHALEM VALLEY FREIGHT

MR. AND MRS. GEORGE HEDIGER

JOHNSON PLUMBING COMPANY

UTZINGER'S BOOK STORE

DR. AND MRS. HARRY DUFF

HOME BAKING COMPANY

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EDNA'S BEAUTY SHOP

MONTGOMERY WARD

JONES' BAKERY

FLEMING WILSON

THOMPSON'S SEAFOOD

ADELAINE SATHER

FASHION BEAUTY

JEANNE MADDOX

YULE CAKE

- 1 1/2 CUP SHELLED WHOLE BRAZIL NUTS
- 1 1/2 CUP WALNUTS (HALVES)
- 1 PACKAGE (7 1/2 OZ.) PITTED DATES
- 2/3 CUP (2--3 OZ. CANS) CHOPPED, CANDIED ORANGE PEEL
- 1/2 CUP RED MARASCHINO CHERRIES, DRAINED
- 1/2 CUP GREEN MARASCHINO CHERRIES, DRAINED
- 1/2 CUP SEEDLESS RAISINS
- 3/4 CUP SIFTED ALL-PURPOSE FLOUR
- 3/4 CUP SUGAR
- 1/2 TEASPOON BAKING POWDER
- 1/2 TEASPOON SALT
- 3 EGGS
- 1 TEASPOON VANILLA

GREASE BOTTOM AND SIDES OF LOAF PAN 10 X 5 X 3 OR TWO 1 POUND COFFEE CANS. LINE BOTTOM WITH WAXED PAPER. PLACE BRAZIL NUTS, WALNUTS, DATES, ORANGE PEEL, RED AND GREEN CHERRIES AND RAISINS IN LARGE BOWL. MEASURE FLOUR, SUGAR, BAKING POWDER AND SALT INTO SIFTER. SIFT OVER NUTS AND FRUIT. MIX WELL. BEAT EGGS UNTIL LIGHT AND FLUFFY IN SMALL BOWL. ADD VANILLA. BLEND INTO NUT MIXTURE. BATTER WILL BE STIFF. SPOON MIXTURE INTO LOAF OR DIVIDE BETWEEN 2 COFFEE CANS. BAKE LOAF IN SLOW OVEN 300° FOR 1 3 4 HOURS, OR IN COFFEE CANS, 2 1 2 HOURS. COOL CAKE IN PAN 10 MINUTES. LOOSEN AROUND EDGES. TURN OUT ON WIRE CAKE RACK. REMOVE WAXED PAPER, COOL COMPLETELY BEFORE SLICING. CAKE WILL STORE WELL 2 TO 3 MONTHS IN REFRIGERATOR.

PAT HILTON

RED VELVET CAKE

1/2 CUP SHORTENING	1 TEASPOON VANILLA
2 EGGS	1 TEASPOON VINEGAR
2 OZ. RED FOOD COLORING	1 TEASPOON SALT
1 TEASPOON SODA	1 1/2 CUPS SUGAR
1 CUP BUTTERMILK	2 TEASPOONS COCOA
2 1/4 CUPS FLOUR	

MIX SODA AND VINEGAR AND LET STAND. CREAM SHORTENING AND SUGAR. ADD EGGS. MAKE A PASTE OF COCOA AND RED COLORING AND ADD THIS TO CREAMED MIXTURE. STIR IN BUTTERMILK, FLOUR AND SALT, ALTERNATE WITH VANILLA. ADD SODA MIXTURE. BAKE IN LAYER PANS THIRTY MINUTES AT 350°. SPLIT LAYERS WHEN COOL.

FROSTING

1 CUP MILK	2 TABLESPOONS FLOUR
1 CUP SUGAR	1 CUP BUTTER
1 TEASPOON VANILLA	

COOK MILK AND FLOUR UNTIL THICK. COOL. CREAM BUTTER AND SUGAR UNTIL FLUFFY. ADD VANILLA. ADD FLOUR MIXTURE.

CAROL JACOBSON

FRUIT COCKTAIL CAKE

SIFT TOGETHER:

1 CUP SIFTED FLOUR
1 CUP WHITE SUGAR
1 TEASPOON SODA
1/2 TEASPOON SALT

ADD TO THIS:

1 EGG BEATEN
1 TEASPOON VANILLA
1 No. 303 CAN FRUIT
COCKTAIL, OMITTING
2 TABLESPOONS JUICE

MIX WELL AND POUR INTO A GREASED 7 x 12 PAN. SPRINKLE TOP WITH 1 CUP BROWN SUGAR AND 1/2 CUP NUTS. BAKE 350° FOR 25 - 40 MINUTES, DEPENDING ON PAN. SERVE HOT OR COLD WITH WHIPPED CREAM.

PAT HILTON

DATE CAKE

1 CUP CHOPPED DATES	1 1/2 CUPS FLOUR
1 CUP CHOPPED NUTS	1 TEASPOON BAKING SODA
1/2 CUP WESSON OIL	1/4 TEASPOON SALT
1 EGG, SLIGHTLY BEATEN	1 TEASPOON BAKING POWDER
1 TEASPOON VANILLA	1 CUP SUGAR
1 CUP HOT WATER	

MIX NUTS AND DATES WITH HOT WATER. ADD REMAINDER OF INGREDIENTS AND MIX WELL. BAKE IN FLAT OBLONG CAKE PAN FOR 20 TO 25 MINUTES AT 350°.

EDNA LOVVOLD

FROSTING

1 1/2 CUPS POWDERED SUGAR	1/2 CUP BUTTER
1/4 TEASPOON ALMOND FLAVORING	1/4 CUP MILK

BEAT WITH ELECTRIC MIXER ON HIGH SPEED FOR 5 MINUTES. SPREAD ON COOLED DATE CAKE.

EDNA LOVVOLD

LANDWEHR'S

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NORWEGIAN APPLE CAKE

2 1/2 CUPS FLOUR	2 TEASPOONS BAKING POWDER
1 CUP BUTTER OR MARGARINE	2 EGGS, BEATEN
(USE AT LEAST HALF BUTTER)	3 APPLES
1 1/2 CUPS SUGAR	

SIFT FLOUR AND BAKING POWDER TOGETHER. MIX BUTTER AND FLOUR LIKE YOU WOULD FOR PIE CRUST. ADD SUGAR AND MIX WELL. MIX IN THE BEATEN EGGS. SPREAD HALF OF DOUGH IN BOTTOM OF LARGE OR 2 SMALL CAKE PANS, GREASED. PEEL AND GRATE APPLES AND SPREAD EVENLY OVER MIXTURE IN PAN. SPREAD THE REST OF THE DOUGH IN LITTLE BALLS EVENLY OVER THE APPLES. BAKE AT 375° 45 TO 55 MINUTES. FROST WITH POWDERED SUGAR ICING FLAVORED WITH FEW DROPS OF RUM FLAVORING.

EDNA LOVVOLD

APPLESAUCE CHRISTMAS CAKE

1/2 CUP BUTTER OR SHORTENING	1/2 CUP RAISINS
1 CUP WHITE SUGAR	1 1/2 CUP COLD, SWEETENED
1 EGG	APPLESAUCE
1 TEASPOON EACH, CINNAMON,	1 CUP WALNUTS (CHOPPED)
NUTMEG, CLOVES	2 1/2 CUPS FLOUR
1/2 CUP GHIRADELLI CHOCOLATE	2 TEASPOONS SODA

COMBINE BUTTER, SUGAR AND EGG. ADD SPICES, CHOCOLATE AND APPLESauce. ADD NUTS AND RAISINS. THEN ADD FLOUR SIFTED WITH SODA. POUR INTO LARGE GREASED BREAD TIN AND BAKE AT 350° FOR ABOUT ONE AND A HALF HOURS OR UNTIL TOOTHPICK COMES OUT CLEAR WHEN TESTED IN MIDDLE OF CAKE. THIS CAKE CAN BE VARIED BY LEAVING OUT CHOCOLATE, OR BY ADDING DATES OR CITRON FRUITS. WILL KEEP IN REFRIGERATOR WHEN WRAPPED AS FRUIT CAKE. ALSO FREEZES WELL.

MRS. H. V. EURNS

DANISH COFFEE CAKE

1 CUP FLOUR

2 TABLESPOONS WATER

1/2 CUP BUTTER OR MARGARINE

MIX THESE THREE INGREDIENTS LIKE PIE CRUST. PAT DOUGH WITH HANDS IN TWO STRIPS 12" X 3" ABOUT 3" APART ON UNGREASED COOKIE SHEET.

1/2 CUP BUTTER OR MARGARINE

1 CUP FLOUR

1 CUP WATER

3 EGGS

1 TEASPOON ALMOND FLAVORING

MIX THIS AMOUNT OF WATER AND BUTTER TOGETHER AND BRING TO A BOIL. ADD ALMOND FLAVORING AND REMOVE FROM HEAT. BEAT IN FLOUR QUICKLY TO KEEP FROM LUMPING. WHEN SMOOTH, ADD ONE EGG AT A TIME, BEATING AFTER EACH. DIVIDE IN HALF AND SPREAD EVENLY ON PASTRY. BAKE ABOUT 60 MINUTES UNTIL TOP IS CRISP AND NICELY BROWNED.

FROST WITH CONFECTIONERS SUGAR ICING AND SPRINKLE WITH CHOPPED NUTS.

BETTY FARMER

RAISED DOUGHNUTS (2 DOZEN)

3/4 CUP MILK

1/4 CUP WARM WATER

1/4 CUP SUGAR

1 PKG. DRY YEAST

1 TEASPOON SALT

1 EGG, BEATEN

1/4 CUP MARGARINE

3 1/4 CUPS UNSIFTED FLOUR
(APPROXIMATELY)

SCALD MILK, STIR IN SUGAR, SALT AND MARGARINE. COOL TO LUKE-WARM. MEASURE WATER INTO LARGE MIXING BOWL. SPRINKLE IN YEAST, STIR UNTIL DISSOLVED. ADD LUKEWARM MILK MIXTURE, EGG, AND HALF THE FLOUR. BEAT UNTIL SMOOTH. ADD MORE FLOUR TO MAKE A SOFT DOUGH. KNEAD UNTIL SMOOTH. LET RISE ONE HOUR. PUNCH DOWN AND ROLL OUT 1/2 INCH THICK AND CUT WITH DOUGHNUT CUTTER. COVER AND LET RISE 1 HOUR. FRY IN DEEP FAT 2 - 3 MINUTES UNTIL BROWN ON BOTH SIDES. WHILE WARM, DIP IN GLAZE OR CINNAMON SUGAR. (GLAZE - BLEND 2 CUPS SIFTED CONFECTIONERS SUGAR, 1/3 CUP MILK AND 1 TEASPOON VANILLA. DIP WARM DOUGHNUTS INTO GLAZE - THEN DRAIN. CINNAMON SUGAR - COMBINE 1/2 CUP SUGAR AND 2 TEASPOONS CINNAMON.)

FERN JOHANSEN

STRAWBERRY TALL CAKE

- 1 PKG. ANGEL FOOD CAKE MIX
- 2 PKGS. FROZEN STRAWBERRIES, THAWED OR
2 BOXES FRESH STRAWBERRIES, SWEETENED
- 1 ENVELOPE UNFLAVORED GELATINE
- 2 CUPS HEAVY CREAM, DIVIDED

PREPARE CAKE MIX AND BAKE. TUNNEL OUT CAKE BY INSERTING PARING KNIFE STRAIGHT DOWN INTO TOP SURFACE OF CAKE ABOUT ONE-HALF INCH FROM OUTER EDGE. CUT ALL AROUND CAKE, KEEPING HALF INCH MARGIN. NEXT, CUT AROUND CENTER HOLE, HALF INCH FROM EDGE. (DON'T CUT THROUGH BOTTOM OF CAKE.) GENTLY TEAR OUT CENTER SECTION, LEAVING JUST OUTER SHELL. TEAR REMOVED CAKE INTO SMALL PIECES AND SET ASIDE.

DRAIN STRAWBERRIES, RESERVING SYRUP IN A SAUCEPAN. SPRINKLE GELATIN OVER SYRUP TO SOFTEN. BRING TO BOIL OVER MEDIUM HEAT, STIRRING CONSTANTLY. REMOVE FROM HEAT, COOL. REFRIGERATE UNTIL MIXTURE MOUNDS. BEAT UNTIL LIGHT AND FLUFFY, THEN BEAT ONE CUP OF CREAM (SWEETENED) UNTIL SOFT PEAKS FORM. FOLD GELATINE MIXTURE INTO CREAM, THEN FOLD IN CAKE PIECES AND DRAINED STRAWBERRIES. TURN MIXTURE INTO TUNNEL OF CAKE. WHIP REMAINING CREAM TO FROST CAKE TOP AND SIDES. REFRIGERATE SIX HOURS OR OVERNIGHT.

MARGE THOMPSON

D A R I G O L D F A R M S

LOWER COLUMBIA COOPERATIVE

DAIRY ASSOCIATION

364 9TH STREET
ASTORIA, OREGON



PARTY ANGEL CAKE

1 - 10 INCH ANGEL CAKE	8 EGG YOLKS
1 TABLESPOON GELATIN	1 CUP CONFECTION SUGAR
1/4 CUP COLD WATER	1 PINT WHIPPING CREAM
2 TABLESPOONS BOURBON	1/2 POUND PEANUTS OR PECAN BRITTLE

CUT CAKE CROSSWISE IN 3 LAYERS. SOAK GELATIN IN WATER. ADD BOURBON. BEAT YOLKS UNTIL THICK. BEAT IN SUGAR. ADD GELATIN. FOLD IN WHIPPED CREAM. CHILL UNTIL IT BEGINS TO THICKEN. SPREAD BETWEEN LAYERS, SPRINKLING EACH WITH CRUSHED PEANUT BRITTLE. COVER ENTIRE CAKE WITH CREAM AND SPRINKLE WITH CANDY. CHILL SEVERAL HOURS.

FERN JOHANSEN

MOUNTY CAKE

SIFT TOGETHER:

1 1/2 CUPS SIFTED FLOUR	1 1/2 CUPS SUGAR
1 TEASPOON SODA	1 TEASPOON BAKING POWDER
1/4 CUP COCOA	1/2 TEASPOON SALT

ADD:

1 CUP BUTTERMILK	1 EGG
1 TEASPOON VANILLA	1/2 CUP WESSON OIL

GREASE OBLONG PAN AND ALSO LINE WITH WAXED PAPER. BAKE AT 350° FOR 30 MINUTES.

DEE LEAHY

MAYONNAISE CAKE (VERY MOIST)

SIFT TOGETHER:

1 CUP SUGAR	1/2 TEASPOON SALT
2 CUPS FLOUR	4 TABLESPOONS COCOA
2 TEASPOONS SODA	

ADD: 1 CUP MAYONNAISE	2 TABLESPOONS JELLY OR JAM
1 CUP COLD WATER	1 TEASPOON VANILLA

BEAT ONE MINUTE. BAKE AT 350° FOR 30 MINUTES.

SHEILA FREDRICKSON

LEMON CAKE

MIX TOGETHER:

1 PKG. LEMON OR YELLOW CAKE MIX 1¹/₂ CUP COLD WATER
1 PKG. LEMON JELLO 3 TO 4 EGGS

BAKE IN 13 x 9 x 2" GREASED PAN AT 350° FOR 30-35 MINUTES.

IMMEDIATELY AFTER TAKING FROM OVEN, POKE FORK INTO CAKE COMPLETELY OVER THE TOP OF CAKE. POUR MIXTURE OF 2 CUPS POWDERED SUGAR AND 1/2 CUP PURE LEMON JUICE SLOWLY OVER CAKE.

BILLIE ANN KUMPULA

CHOCOLATE CHIP CAKE

1 CUP CHOPPED DATES)	
1 TEASPOON SODA)	LET COOL
1 1/4 CUPS BOILING WATER)	
1/2 CUP SHORTENING		2 TABLESPOONS COCOA
1 CUP SUGAR		(HERSHEY)
2 EGGS		1/4 TEASPOON SALT
1 1/2 CUPS FLOUR		3/4 TEASPOON SODA

CREAM SUGAR AND SHORTENING. ADD EGGS. ADD DRY INGREDIENTS, THEN COOLED DATE MIXTURE. POUR IN PAN AND TOP WITH 1/2 CUP SUGAR, 1 PACKAGE (SMALL) CHOCOLATE CHIPS, AND CHOPPED NUTS. BAKE AT 350° FOR 40 MINUTES. BAKE IN ALUMINUM PAN.

VIOLA JOHNSON

ASTORIA FLORIST

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ASTORIA, OREGON

PHONE 325-445

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SAFECO INSURANCE

APPLESAUCE-PRUNE CAKE

(KEEPS WELL AND MAY BE FROZEN)

3 CUPS UNSWEETENED APPLESAUCE	
4 TEASPOONS SODA	2 CUPS SUGAR (1 WHITE
1 CUP RAISINS	AND 1 BROWN)
2 CUPS COOKED DRIED PRUNES	1 CUP SHORTENING
2 TEASPOONS CINNAMON	1 TEASPOON CLOVES

BOIL ALTOGETHER FOR FIVE MINUTES. TAKE OFF AND COOL.

SIFT TOGETHER: 4 CUPS FLOUR
 4 TEASPOONS BAKING SODA Powder
 2 TEASPOONS SALT

MIX WITH COOLED APPLESAUCE AND PRUNE MIXTURE. ADD 2 TEASPOONS VANILLA AND 2 BEATEN EGGS. STIR IN 1 CUP CHOPPED WALNUTS. BAKE IN GREASED LOAF PAN (2 OR 3, DEPENDING ON SIZE) FOR 60 MINUTES AT 350°.

SYL VAUGHN

LEMON JELLO CAKE

1 PKG. LEMON CAKE MIX	3/4 CUP OIL
1 PKG. LEMON JELLO	3/4 CUP WATER
4 EGGS	1/2 TEASPOON SALT

MIX CAKE MIX AND JELLO IN BOWL. ADD REMAINING INGREDIENTS AND BEAT 4 MINUTES WITH ELECTRIC MIXER. BAKE IN 9 X 13 X 2 PAN 25 TO 30 MINUTES AT 350°. UPON REMOVING FROM THE OVEN, IMMEDIATELY PRICK THE TOP OF THE CAKE WITH A FORK, OVER ENTIRE SURFACE. POUR OVER CAKE THE JUICE OF 1 LEMON MIXED WITH 1 CUP POWDERED SUGAR, WHILE HOT.

NORA JOHNSON

STONE'S HILLEBILLY CAKE

BOIL TOGETHER FOR ONE MINUTE:

1 CUP SUGAR	1/2 TEASPOON CLOVES
1/2 CUP BUTTER	1 CUP RAISINS
1 CUP COLD WATER	1/2 TEASPOON ALLSPICE
1/2 CUP NUT MEATS	1 TEASPOON CINNAMON
1/2 TEASPOON SALT	

ALLOW TO COOL. ADD 2 CUPS SIFTED FLOUR MIXED WITH 1 TEASPOON SODA. BAKE 30 MINUTES AT 350^O IN OBLONG PAN, 13 X 9 INCHES OR SMALLER. TOP WITH BROILED ICING.

FRANCES CRANDALL

BROILED ICING

1/3 CUP MELTED BUTTER	2/3 CUP BROWN SUGAR
3 TABLESPOONS CREAM	1/2 CUP COCONUT

BLEND AND SPREAD ON CAKE. BROIL UNTIL COCONUT IS TOASTED.

FRANCES CRANDALL

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LEMON CAKE CUSTARD

1 CUP SUGAR	2 EGGS (SEPARATED)
2 TABLESPOONS FLOUR	JUICE AND RIND OF 1 LEMON
2 TABLESPOONS BUTTER	1 CUP MILK

CREAM BUTTER AND SUGAR. ADD FLOUR, EGG YOLKS, LEMON JUICE AND GRATED RIND AND MILK. BLEND WELL. FOLD IN STIFFLY BEATEN EGG WHITES. BAKE IN 9" SQUARE PAN AT 350° ABOUT 30 MINUTES.

ETHEL WILSON

BOILED SPICE CAKE

2 CUPS SUGAR	2 TEASPOONS CINNAMON
2 CUPS RAISINS	1 TEASPOON CLOVES
2 CUPS BOILING WATER	1 TEASPOON SALT
1 CUP SHORTENING	

BOIL ABOVE MIXTURE FOR 5 MINUTES. LET PARTIALLY COOL.

ADD TO COOLED MIXTURE:

3 1/2 CUPS FLOUR	1 TEASPOON VANILLA
3 LEVEL TEASPOONS SODA	1 CUP WALNUTS

BAKE IN LARGE LOAF PAN OR 3 SMALL LOAF PANS FOR 50 - 60 MINUTES AT 325°.

HELEN NIEMI

CRUMB CAKE

CREAM:

3/4 CUP SHORTENING (HALF BUTTER)
1 1/2 CUPS SUGAR
1 TEASPOON SALT

ADD: 2 CUPS FLOUR (UNSIFTED)

WORK AS PIE CRUST UNTIL CRUMBLY. TAKE OUT 1 CUP CRUMBS. TO REMAINDER ADD:

3 TABLESPOONS BAKING POWDER	2 EGGS
1 TEASPOON VANILLA	3/4 CUP MILK

MIX. POUR INTO 9" X 9" GREASED PAN. COVER WITH CRUMBS. BAKE 375° FOR 10 MINUTES OR 350° FOR 25 MINUTES.

NANCY THORSNESS

APPLE CAKE

CREAM: 1 CUP SUGAR AND 1/4 CUP SHORTENING

ADD: 1 EGG AND 3 DICED APPLES

SIFT AND ADD:

1 CUP FLOUR

1 TEASPOON CINNAMON

SALT

1/2 TEASPOON NUTMEG

1 TEASPOON SODA

BAKE 35 - 40 MINUTES AT 375°.

SAUCE

MELT TOGETHER:

1/2 CUP SUGAR

2 TABLESPOONS BUTTER

1/4 CUP CREAM

VANILLA

LEONA TOLONEN

BANANA CAKE

3 EGGS

1 1/4 CUPS SUGAR

1/2 CUP SHORTENING

1 CUP BANANA PULP ^X

1/2 CUP WALNUTS

1/4 CUP SOUR MILK

1 3/4 CUPS CAKE FLOUR

1/2 TEASPOON SALT

1 TEASPOON SODA

X PUT BANANA PULP THROUGH STRAINER AND BEAT WITH A FORK.

CREAM SUGAR AND SHORTENING. ADD EGGS ONE AT A TIME, BEATING WELL. ADD BANANA PULP, SOUR MILK AND FLOUR IN WHICH SALT AND SODA HAVE BEEN ADDED AND SIFTED. ADD NUTS. BAKE 30 MINUTES AT 350°.

LEONA TOLONEN

TELEPHONE 325-1971

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"EVERYTHING YOU WANT IN GLASS"

FRUIT CAKE

BEAT UNTIL FOAMY 2 EGGS

ADD $2\frac{1}{3}$ CUP BROWN SUGAR (FIRMLY PACKED)

1 TEASPOON VANILLA

2 TABLESPOONS SOFT OR MELTED BUTTER

SIFT INTO EGG MIXTURE:

$1\frac{1}{2}$ CUP SIFTED FLOUR

$1\frac{1}{4}$ TEASPOON SALT

$1\frac{1}{2}$ TEASPOON BAKING POWDER

ADD:

2 CUPS WHOLE CANDIED CHERRIES

1 CUP CANDIED PINEAPPLE (CUT IN CHUNKS)

2 CUPS PECANS, OR WALNUTS OR BRAZIL NUTS (WHOLE)

1 $1\frac{1}{2}$ CUPS PITTED DATES (HALVED)

MIX WELL.

BAKE IN 2 GREASED PANS, 9" x 5" x 2 3 4 ". 300° FOR ONE HOUR
15 MINUTES. STAND TILL COOL.

BEA CEDERBERG

CHOCOLATE CROWN TORTE

MERINGUES AND CROWNS

1 PACKAGE 4 OZ. MERINGUE MIX $2\frac{1}{3}$ CUP WATER

1 $1\frac{1}{2}$ CUPS SUGAR

$3\frac{3}{4}$ CUP FINELY CHOPPED
WALNUTS (ALMONDS)

COMBINE MERINGUE MIX AND SUGAR. BLEND IN WATER GRADUALLY,
BEAT UNTIL VERY STIFF. (RESERVE $1\frac{1}{4}$ OF MERINGUE FOR CROWN.)
FOLD NUTS INTO REMAINING MERINGUE. DRAW THREE 8 $1\frac{1}{2}$ - 9"
CIRCLES ON WAXED PAPER AND LAY ON COOKIE SHEET. SPREAD
EACH CIRCLE WITH $1\frac{1}{3}$ OF MERINGUE-NUT MIXTURE. FOR CROWN,
DROP KISSES ON WAXED PAPER OR USE PASTRY TUBE MAKING 10 - 12
KISSES. BAKE IN 300° OVEN FOR 45 MINUTES. PEEL PAPER OFF
AS SOON AS THEY COME FROM THE OVEN.

DONNA MARY DULCICH

CHOCOLATE FILLING ON PAGE 107

CARROT CAKE

MIX TOGETHER:

2 CUPS WHITE SUGAR AND 1 1/2 CUPS OIL

ADD 4 EGGS AND BEAT.

SIFT AND ADD:

2 CUPS FLOUR

2 TEASPOONS SODA

2 TEASPOONS CINNAMON

SALT

ADD: 3 CUPS GRATED CARROTS

1/2 CUP NUTS

BAKE AT 375° FOR 45 MINUTES.

LEONA TOLONEN

APPLE PUDDING (CAKE)

1/4 CUP BUTTER OR OLEO

1 CUP FLOUR

1 CUP SUGAR

1 TEASPOON SODA

2 APPLES, CRATED

1/2 TEASPOON NUTMEG

1 EGG

1/2 TEASPOON CINNAMON

1/2 CUP NUTS (CHOPPED)

1/4 TEASPOON SALT

CREAM BUTTER AND SUGAR. ADD BEATEN EGG, APPLE, THEN DRY INGREDIENTS, LAST NUTS. BAKE IN 9" SQUARE PAN AT 350° 35 TO 45 MINUTES. SERVE TOPPED WITH SAUCE BELOW.

SAUCE

1/2 CUP BUTTER

1/2 CUP LIGHT CREAM

1 CUP SUGAR

1 1/2 TEASPOON VANILLA

NUTMEG TO TASTE

COOK TOGETHER. SERVE WARM OVER CAKE.

BEA CEDERBERG

TASSEYS

2 - 3 OZ. PACKAGES CREAM CHEESE

2 CUPS SIFTED FLOUR

1/2 POUND MARGARINE

MIX CHEESE AND MARGARINE. ADD FLOUR. MOLD IN CUPCAKE TINS. (SMALL) FILL EACH WITH PRESERVES OR JAM. BAKE AT 325° UNTIL DONE. LET COOL BEFORE REMOVING.

LEONA TOLONEN

PEANUT BUTTER CUPCAKES

2 $\frac{1}{3}$ CUPS FLOUR	$\frac{1}{3}$ CUP PEANUT BUTTER
1 $\frac{1}{4}$ CUPS SUGAR	(CHUNK STYLE)
3 TEASPOONS BAKING POWDER	$\frac{2}{3}$ CUP MILK
$\frac{1}{2}$ TEASPOON SALT	2 EGGS
$\frac{1}{2}$ CUP MOLASSES	

CREAM SUGAR AND PEANUT BUTTER. ADD EGGS AND MOLASSES, THEN MILK. ADD DRY INGREDIENTS. MIX WELL. BAKE AT 350° FOR 20 MINUTES.

BEA CEDERBERG

TEA TIME CUPCAKES

MIX WELL AND CHILL ONE HOUR:

3 OZ. CREAM CHEESE
 $\frac{1}{2}$ CUP BUTTER
1 CUP FLOUR

SHAPE INTO 24 BALLS. PRESS INTO VERY SMALL CUPCAKE TINS.

FILL WITH MIXTURE OF:

$\frac{3}{4}$ CUP BROWN SUGAR	1 TEASPOON VANILLA
1 BEATEN EGG	DASH SALT
1 TABLESPOON SOFT BUTTER	$\frac{2}{3}$ CUP CHOPPED PECANS

BAKE AT 325° FOR 25 MINUTES.

BEA CEDERBERG

KRINGLA

BEAT 2 EGGS. ADD 1 CUP SUGAR, 1 OR 1 $\frac{1}{2}$ CUPS SOUR CREAM (1 PINT COMMERCIAL) $\frac{1}{2}$ TEASPOON SODA ADDED TO CREAM

ADD:

4 CUPS SIFTED FLOUR	$\frac{1}{2}$ TEASPOON SALT
1 $\frac{1}{2}$ TEASPOONS BAKING POWDER	
1 $\frac{1}{2}$ TEASPOONS ANISE SEED OR ANISE EXTRACT	
3 TEASPOONS POWDERED CARDAMON	

ROLL IN HANDS SIZE OF PENCIL. SHAPE IN BOWS, PRESS TOGETHER. BAKE 400 - 425° UNTIL LIGHT BROWN.

BEA CEDERBERG

GOLD CAKE

BEAT 10 EGG YOLKS (FROM ANGEL FOOD) UNTIL VERY LIGHT.

ADD 2 CUPS SUGAR GRADUALLY

ADD 1 CUP COLD WATER

1 TEASPOON VANILLA OR ALMOND FLAVORING

2 TEASPOONS BAKING POWDER

2 CUPS SWANSDOWN CAKE FLOUR

BAKE AT 350° FOR ONE HOUR. SHEET CAKE.

BEA CEDERBERG

BUTTERMILK CAKE

CREAM: 1/2 CUP BUTTER

2 CUPS SUGAR

ADD: 2 EGGS

SIFT TOGETHER:

3 CUPS FLOUR

1 TEASPOON BAKING POWDER

1 TEASPOON CINNAMON, CLOVES, 1 TEASPOON SALT

NUTMEG

ADD DRY INGREDIENTS ALTERNATELY WITH 2 CUPS BUTTERMILK AND
2 TEASPOONS SODA. ADD 1 CUP RAISINS OR DATES AND 1 CUP WALNUTS.

BAKE IN 3 LAYERS - 9" PANS - 350° FOR 25 TO 30 MINUTES.

LEONA TOLONEN

FISHER EROS. COMPANY

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ULAINE'S-DEL MOORE JEWELER

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ASTORIA, OREGON

DREAM WHIP CAKE

2 CUPS FLOUR	2 TEASPOONS SODA
1 1/2 CUPS SUGAR	2 EGGS
1 LARGE CAN FRUIT COCKTAIL (No. 2 1/2)	

MIX SIFTED DRY INGREDIENTS. ADD BEATEN EGGS. ADD FRUIT COCKTAIL (JUICE AND FRUIT). POUR INTO GREASED CAKE PAN. SPRINKLE WITH 1/2 CUP NUTS AND 1/2 CUP BROWN SUGAR. BAKE 60 - 80 MINUTES AT 325°. SERVE WITH WHIPPED CREAM.

ETTY AASE

FRESH APPLE CAKE

4 CUPS DICED APPLES	2 CUPS SUGAR
---------------------	--------------

LET STAND WHILE YOU MIX TOGETHER:

1/2 CUP WESSON OIL	2 EGGS, WELL BEATEN
2 TABLESPOONS VANILLA	1 CUP NUTS

MIX WELL.

SIFT TOGETHER:

2 CUPS FLOUR	2 TEASPOONS CINNAMON
2 TEASPOONS SODA	1 TEASPOON SALT

MIX ALL INGREDIENTS TOGETHER. BAKE AT 350° FOR 45 MINUTES.

SHEILA FREDRICKSON

ORANGE DELIGHT SPONGE CAKE

7 EGGS	1 1/2 CUPS SUGAR
2 TABLESPOONS ORANGE RIND	1/2 TEASPOON SALT
5 TABLESPOONS ORANGE JUICE	1 CUP CAKE FLOUR
1/2 TEASPOON CREAM OF TARTAR	

BEAT EGG YOLKS UNTIL THICK AND LEMON COLORED. BEAT IN 3/4 CUP SUGAR GRADUALLY. BEAT IN ORANGE RIND AND JUICE. SIFT FLOUR ONCE BEFORE MEASURING. BEAT FLOUR IN EGG MIXTURE. BEAT EGG WHITES TILL FROTHY AND ADD CREAM OF TARTAR, AND SALT. BEAT UNTIL EGG WHITES WILL HOLD POINT. BEAT IN REMAINING 3/4 CUP SUGAR. GENTLY FOLD EGG YOLK MIXTURE INTO MERINGUE. PLACE IN TUBE PAN. BAKE ONE HOUR AT 325°.

MARGARET LEE

FROSTING

1 CUP MILK

1 CUP SUGAR (GRANULATED)

1/4 TEASPOON SALT

5 TABLESPOONS FLOUR

1 CUP MARGARINE

1 TEASPOON VANILLA

MIX AND COOK MILK AND FLOUR ON LOW HEAT UNTIL THICK. COOL WELL. CREAM SUGAR AND MARGARINE. ADD FLOUR MIXTURE AND BEAT IN MIXER UNTIL OF SPREADING CONSISTENCY. MIX IN SALT AND VANILLA.

VIRGINIA REITER

BROWN SUGAR FILLING

1 CUP SOUR CREAM (NOT COMMERCIAL) THIS CAN BE MADE BY

ADDING 1 TEASPOON VINEGAR TO 1 CUP SWEET CREAM

1/2 CUP BROWN SUGAR

3 EGG YOLKS

1 CUP WALNUTS

VANILLA

COOK CREAM, SUGAR AND YOLKS UNTIL THICK. ADD NUTS AND VANILLA. SPREAD BETWEEN WHITE CAKE LAYERS.

CAROL SEPPA

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OF ASTORIA

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ASTORIA, OREGON

FAIRFAX 5-2711

AT YOUR SERVICE SINCE 1910

FLUFFY WHITE FROSTING

2 EGG WHITES

$\frac{3}{4}$ CUP SUGAR

$\frac{1}{3}$ CUP LIGHT CORN SYRUP

2 TABLESPOONS WATER

$\frac{1}{4}$ TEASPOON SALT

$\frac{1}{4}$ TEASPOON CREAM OF
TARTAR

COMBINE IN THE TOP OF DOUBLE BOILER. COOK OVER RAPIDLY BOILING WATER, BEATING WITH ROTARY BEATER OR ELECTRIC MIXER UNTIL MIXTURE STANDS IN PEAKS. REMOVE FROM HEAT. ADD 1 TEASPOON VANILLA. CONTINUE BEATING UNTIL THICK ENOUGH TO SPREAD.

DEE LEAHY

WHITE ICING

5 TABLESPOONS FLOUR) COOK UNTIL VERY THICK.

1 CUP COLD MILK) STIR CONSTANTLY.

SET ASIDE UNTIL COOL.

1 CUP SUGAR

$\frac{1}{2}$ CUP MARGARINE

$\frac{1}{2}$ CUP BUTTER

CREAM UNTIL FLUFFY. ADD TO FLOUR MIXTURE. ADD 1 TEASPOON VANILLA. BEAT UNTIL WELL BLENDED. KEEPS FOR DAYS.

BEA CEDERBERG

C O M P L I M E N T S O F

G E A R H A R T M O T O R I N N

A N D

S U R F S I D E M O T E L

SEA FOAM FROSTING

PREPARE 2 EGG FLUFFY WHITE FROSTING, SUBSTITUTING $\frac{3}{4}$ CUP BROWN SUGAR FOR GRANULATED SUGAR.

DEE LEAHY

CHOCOLATE FROSTING FOR ANGEL FOOD CAKE

1 PINT WHIPPING CREAM

$\frac{1}{2}$ CUP POWDERED SUGAR

6 TABLESPOONS NESTLE'S CHOCOLATE

1 TABLESPOON VANILLA

MIX WELL. LEAVE OVERNIGHT IN REFRIGERATOR. BEAT. SLICE ANGEL FOOD CAKE TWICE AND FROST.

BEA CEDERBERG

MAUNULA SHOE STORE

WINTHROP - NUNN-BUSH - RED WING

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ASTORIA, OREGON

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CITY LUMBER AND SUPPLY

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ASTORIA, OREGON

325-4511

ABRAHAMSEN COMPANY

PLUMBING, HEATING AND
SHEETMETAL WORK

PHONE 325-2821

HUGO'S MARINE SERVICE

P. O. Box 473
ASTORIA, OREGON

FOOT OF 1ST ST.

HUGO AND ELVA SEEBORG

ROCKY ROAD FROSTING

2 - 1 OZ. SQUARES UNSWEETENED CHOCOLATE
2 CUPS TINY MARSHMALLOWS
1/4 CUP WATER
1/4 CUP BUTTER OR MARGARINE
2 CUPS CONFECTIONERS SUGAR
1 TEASPOON VANILLA
1/2 CUP BROKEN NUTMEATS - WALNUTS

IN A SMALL SAUCEPAN, PLACE CHOCOLATE, 1 CUP MARSHMALLOWS
(RESERVE REMAINDER OF MARSHMALLOWS), WATER AND BUTTER.
HEAT OVER LOW HEAT, STIRRING CONSTANTLY UNTIL BLENDED. COOL
SLIGHTLY, ADD SUGAR AND VANILLA. BEAT UNTIL SMOOTH AND SLIGHTLY
THICK, ABOUT 2 MINUTES. STIR IN RESERVED MARSHMALLOWS AND
WALNUTS. FROSTS TOP OF ONE 13 X 9 X 2" CAKE OR TOPS OF TWO
8" LAYERS.

BETTY JOHNSON

DON'T MAKE A MOVE - - 'TILL YOU CALL

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CITY TRANSFER AND STORAGE CO.

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ASTORIA OFFICE APPLIANCE CO.
325-6162



CASSEROLES

SWEET SOUR MEAT BALLS

2 EGGS, BEATEN

2 DRIED TOAST, CRUMBLED

TOMATO JUICE TO MOISTEN

1/4 PACKAGE LIPTON ONION SOUP MIX

1 1/4 POUND PORK SAUSAGE

1 1/2 POUNDS HAMBURGER

SALT AND PEPPER

MIX ALL OF THE ABOVE INGREDIENTS AND ROLL SMALL BALLS, ABOUT THE SIZE OF A WALNUT. DO NOT FRY.

SAUCE

SAUTE 2 ONIONS WITH 2 CUPS SUGAR, ADD JUICE OF 2 LEMONS, 2 SMALL CANS OF TOMATO HOT SAUCE. LET SIMMER.

DROP UNCOOKED MEATBALLS IN SAUCE AND SIMMER UNTIL DONE, ABOUT 1/2 HOUR. AFTER MEATBALLS ARE COOKED, REMOVE FROM SAUCE. SET SAUCE ASIDE AND WHEN COLD SKIM GREASE FROM TOP. REFRIGERATE AND WHEN READY TO SERVE, DROP MEATBALLS IN SAUCE AND REHEAT SLOWLY. ABOUT 5 DOZEN MEATBALLS. (THESE CAN BE MADE DAYS AHEAD OF SERVING IF REFRIGERATED.) CAN BE SERVED EITHER HOT OR COLD FOR A COCKTAIL PARTY, ALSO IS NICE TO SERVE AS A LUNCHEON DIS

VIOLA JOHNSON

TEXAS HASH

1 POUND HAMBURGER

1 ONION, CHOPPED

1/2 GREEN PEPPER, CHOPPED

3 TABLESPOONS SHORTENING

1 TEASPOON SALT

1 TEASPOON CHILI POWDER

2 CUPS STEWED TOMATOES

1/2 CUP MINUTE RICE

GRATED CHEESE (OPTIONAL)

1/4 TEASPOON PEPPER

BROWN ONION AND PEPPER IN HOT FAT. ADD HAMBURGER AND BROWN SLIGHTLY. ADD REMAINING INGREDIENTS AND POUR INTO GREASED CASSEROLE. BAKE AT 375° FOR 45 MINUTES. GRATED CHEESE MAY BE SPRINKLED ON TOP BEFORE BAKING.

ESTY KNUTSEN

CHINESE VEAL

1 POUND CUBED VEAL

1 CUP CHOPPED CELERY

1/2 CUP CHOPPED ONION

2 TABLESPOONS SHORTENING

BROWN ABOVE. ADD:

1/2 CUP UNCOOKED RICE (RINSE)

1 CAN CHICKEN RICE SOUP

1 CAN MUSHROOMS

1 TEASPOON SALT

2 TEASPOONS PEPPER

3 CUPS WATER

1/4 CUP SOY SAUCE

1/2 CUP TOASTED ALMONDS

BAKE 350° FOR 1 1/2 HOURS. SERVES 4.

BEA CEDERBERG

CREAM BAKED VEAL

2 POUNDS BONELESS VEAL

1/2 CUP BUTTER

2 TABLESPOONS FLOUR

2 CUPS MILK

1 No. 2 CAN CHOW MEIN NOODLES

1 TEASPOON SALT

DASH OF PEPPER

1 4 OZ. CAN MUSHROOMS

3 HARD BOILED EGGS

CUT VEAL IN ONE INCH CUBES. BROWN IN MELTED BUTTER. ADD FLOUR, STIR WELL. POUR IN MILK AND COOK, STIRRING CONSTANTLY UNTIL SAUCE IS FORMED. PUT A LAYER OF THE MEAT MIXTURE IN A GREASED 2 QUART CASSEROLE, COVER WITH THE EGGS, SLICED, AND THE MUSHROOMS. REPEAT MEAT LAYER. BAKE FOR 45 MINUTES AT 350° F. PUT NOODLES ON TOP AND BAKE 15 MINUTES LONGER. SERVES 6.

PAT MAGILL

SWEET AND SOUR SPARERIBS

4 POUNDS SPARERIBS (COUNTRY OR REGULAR)
1 MEDIUM ONION, CHOPPED
1 STALK CELERY, CHOPPED
1 TABLESPOON OIL
1/2 CUP BROWN SUGAR
1/4 CUP VINEGAR
1 CAN TOMATO SAUCE
1 SMALL CAN PINEAPPLE TIDBITS
1 TABLESPOON WORCESTERSHIRE SAUCE
1 TABLESPOON SOY SAUCE
SALT AND PEPPER
GARLIC SALT

BROWN RIBS IN 400° OVEN FOR 30 MINUTES. POUR OFF FAT.
COVER WITH SAUCE AND BAKE COVERED IN 300 - 325° OVEN FOR
1 1/2 TO 2 HOURS.

SAUCE: SAUTE ONION AND CELERY IN OIL. ADD REST OF INGREDIENTS EXCEPT THE PINEAPPLE. (ADD THE JUICE FROM THE PINEAPPLE.) SIMMER WHILE MEAT BROWNS. ADD PINEAPPLE TIDBITS LAST 15 MINUTES OF BAKING.

EDNA LOVVOLD

CABBAGE ROLLS

PAR-BOIL LARGE CORED CABBAGE.

COOK 1/3 CUP RICE. ADD TO:

1 POUND HAMBURGER

1 EGG

ONION

1 TABLESPOON CREAM

1 CLOVE GARLIC

SALT AND PEPPER

SPOON MEAT MIXTURE ONTO LEAVES, ROLL AND ARRANGE IN BAKING DISH. POUR LARGE CAN OF SOLID PACK TOMATOES OVER ALL. SPRINKLE WITH SALT AND PEPPER. BAKE AT 350° 2 TO 3 HOURS.

IONE JOHNSON

SAVORY SAUSAGE CASSEROLE

- 1 POUND BULK PORK SAUSAGE
- 1 CUP UNCOOKED RICE
- 2 PKG. (2 OZ. EA.) DEHYDRATED CHICKEN NOODLE SOUP
- 1 $\frac{1}{4}$ CUP FINELY CHOPPED ONION
- 1 CUP SLICED CELERY
- 2 $\frac{1}{2}$ CUPS WATER
- 1 TABLESPOON SOY SAUCE
- $\frac{1}{2}$ CUP TOASTED SLIVERED ALMONDS

BREAK APART THE SAUSAGE AND BROWN IT IN AN UNGREASED SKILLET, POURING OFF ANY EXCESS FAT. REMOVE FROM BURNER. MIX TOGETHER THE SAUSAGE, RICE, SOUP, ONION AND CELERY AND PLACE IN A 2 QUART CASSEROLE. REFRIGERATE. WHEN READY TO BAKE, MIX SOY SAUCE WITH WATER AND THIS WITH ALMONDS TO CASSEROLE. MIX ALL GENTLY. COVER AND BAKE AT 350° FOR 1 HOUR. SERVES 6.

SUS FULTON

SAUSAGE-RICE CASSEROLE

- | | |
|----------------------------|-----------------------------------|
| 1 BUNCH CELERY | 1 LARGE GREEN PEPPER |
| 2 LARGE ONIONS | 3 ENVELOPES CHICKEN |
| 2 LBS. LEAN PORK SAUSAGE | NOODLE SOUP |
| 2 CUPS UNCOOKED WHITE RICE | 8 CUPS WATER |
| 1 CUP CHOPPED PIMENTOS | $\frac{1}{4}$ LB. WHOLE, SHELLLED |
| | FILBERTS |

SAUTE PORK SAUSAGE IN A LARGE SKILLET. ADD CHOPPED ONION, CELERY AND GREEN PEPPER AND COOK UNTIL SLIGHTLY TENDER. TO 8 CUPS OF BOILING WATER ADD SOUP AND RICE, AND THEN ADD MEAT-VEGETABLE MIXTURE. POUR INTO LARGE, GREASED CASSEROLE DISH, TOP WITH FILBERTS AND BAKE AT 375° FOR 1 $\frac{1}{2}$ HOURS.

EMMA JOSSY

MEXICAN STYLE BEEF CASSEROLE

- 1 CUP BROWN RICE OR REGULAR RICE
- 1 BEEF BOUILLON CUBE
- 1 MEDIUM ONION, THINLY SLICED
- 1/4 CUP BUTTER, MARGARINE OR SALAD OIL
- 1 POUND GROUND BEEF
- 1 CLOVE GARLIC, MINCED OR MASHED
- 1 TABLESPOON CHILI POWDER
- 2 TEASPOONS DRY MUSTARD
- 1 TEASPOON SALT
- 1 CAN (1 LB.) STEWED TOMATOES
- 1 CAN (1 LB.) KIDNEY BEANS, DRAINED
- 1 TEASPOON PAPRIKA
- 1/4 CUP GRATED PARMESAN CHEESE

COOK RICE AS DIRECTED ON PACKAGE, EXCEPT DISSOLVE BOUILLON CUBE IN LIQUID CALLED FOR IN DIRECTIONS BEFORE STIRRING IN THE RICE. MEANWHILE, IN FRYING PAN SAUTE ONION IN BUTTER UNTIL GOLDEN. CRUMBLE IN THE GROUND BEEF ADD GARLIC, CHILI POWDER, MUSTARD, AND SALT. COOK, STIRRING UNTIL MEAT LOSES ITS RED COLOR. LAYER HALF OF MEAT MIXTURE IN BOTTOM OF A 2 QUART CASSEROLE. SPREAD COOKED RICE IN A LAYER OVER MEAT. SPOON CANNED TOMATOES OVER THE RICE THEN SPOON KIDNEY BEANS OVER TOMATOES. LAYER REMAINING MEAT ON TOP. COMBINE PAPRIKA WITH CHEESE AND SPRINKLE OVER TOP. BAKE UNCOVERED IN A MODERATE OVEN (350⁰) ABOUT 30 MINUTES. SERVES 6. (ABOVE CASSEROLE MAY BE ASSEMBLED EARLY IN DAY AND REFRIGERATED, AND THEN ALLOW 40 MINUTES TO BAKE.)

MRS. CHARLES W. BIRCH

GREEN RICE

2 EGGS BEATEN

2 CUPS MILK

2/3 CUP SALAD OIL

2 CUPS GRATED CHEESE

1 CUP CHOPPED PARSLEY

1 ONION CHOPPED (FINE)

MIX 2 CUPS COOKED RICE WITH ABOVE INGREDIENTS. PUT BAKING DISH IN HOT WATER FOR 45 MINUTES IN OVEN TO BAKE AT 350°. SERVE WITH MEATS OR CREAMED CHICKEN OR SEA FOODS.

NORA JOHNSON

CORN AND BEEF CASSEROLE

1 POUND GROUND BEEF

2 TABLESPOONS FAT

1/4 CUP CHOPPED ONIONS

1/2 OF 8 OZ. PACKAGE NOODLES

2 1/2 CUPS CORN

1/4 CUP CHOPPED OLIVES

1 - 11 OZ. CAN TOMATO SOUP

1 1/2 CUP WATER

SALT AND PEPPER

1 CUP GRATED CHEESE

BROWN MEAT IN FAT, ADD ONIONS, COOK UNTIL GOLDEN. ADD SOUP, WATER AND NOODLES. COOK UNTIL TENDER, ADD SALT AND PEPPER, CORN, OLIVES AND HALF CHEESE. POUR IN 2 QUART CASSEROLE, SPRINKLE WITH CHEESE. BAKE 350° FOR 45 MINUTES.

SUS FULTON

REED AND HERTIG PACKING CO.

ROUTE 1 BOX 569 B

WARRENTON, OREGON

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738-7772

CUSTOM SLAUGHTERING
WHOLESALE AND RETAIL MEATS

NORTHWEST NATURAL
GAS COMPANY

1125 COMMERCIAL STREET
ASTORIA, OREGON 97103
325-1632

COUNTRY STYLE CASSOULET

2 CUPS DRIED NAVY BEANS

1 1/2 QUARTS WATER

BOUQUET GARNI

1 JAR (4 3/4 OZ.) PIMIENTO STUFFED OLIVES

SALT AND PEPPER TO TASTE

1 FRYER CHICKEN CUT UP

2 POUNDS PORK SHOULDER, BONED AND CUBED

1/4 POUND BACON OR SALT PORK, DICED

1 CUP COARSELY CHOPPED ONION

1 CLOVE GARLIC, MINCED

1 CUP TOMATO SAUCE OR 1 CUP WINE MIXED WITH 3 TABLE-

SPOONS TOMATO PASTE

SOAK BEANS IN WATER OVERNIGHT, OR BRING TO BOIL, REMOVE FROM HEAT AND LET STAND ONE HOUR. PUT IN 3 OR 4 QUART KETTLE WITH PORK BONES. ADD BOUQUET GARNI. TIE IN CHEEESE CLOTH 1 CARROT CUT IN PIECES, 1 MEDIUM ONION STUCK WITH 2 CLOVES, 1/2 TEASPOON SWEET BASIL, 1/4 TEASPOON FRESH GROUND PEPPER, 1 CLOVE GARLIC, 3 SPRIGS EACH OF PARSLEY AND CELERY, 1 BAY LEAF. COVER TIGHTLY AND SIMMER ABOUT 2 HOURS. DON'T OVERCOOK OR BEANS WILL GET MUSHY. DRAIN BEANS, SAVE STOCK, REMOVE BONES AND BOUQUET GARNI. FRY BACON, DRAIN OFF ALL BUT 2 TABLESPOONS DRIPPINGS. IN THESE, BROWN PORK. ADD ONIONS AND CONTINUE TO BROWN A LITTLE. ADD GARLIC AND WINE MIXTURE AND OLIVES. PUT A LAYER OF THE BEANS IN CASSEROLE, THEN A LAYER OF PORK MIXTURE AND THE CHICKEN. REPEAT. ADD ENOUGH OF BEAN STOCK TO COVER BEANS. COVER TIGHTLY AND BAKE AT 300° FOR 2 HOURS, ADDING MORE STOCK IF NECESSARY.

MARGARET BRANHAM

MEATZA PIE

1 POUND GROUND BEEF	1/2 TEASPOON GARLIC SALT
1/2 CUP CRACKER CRUMBS	1 EGG
1/4 CUP CATSUP	MUSHROOMS
GRATED CHEESE	

MIX EVERYTHING EXCEPT MUSHROOMS AND CHEESE TOGETHER IN AN 8 INCH PIE PAN. AFTER MIXING, PAT EVENLY OVER THE BOTTOM OF PAN.

POUR 1/4 CUP CATSUP OVER THE TOP. SPRINKLE DRAINED MUSHROOMS ON TOP OF THE CATSUP AND TOP WITH 1 CUP GRATED CHEDDAR CHEESE. BAKE FOR 25 MINUTES AT 375^O.

SANDY DELPHIA

POLLY'S CASSEROLE

BROWN: 2 MEDIUM ONIONS, CHOPPED
1 POUND GROUND BEEF
1/2 POUND GROUND PORK
3 TABLESPOONS BUTTER

ADD: 2 CANS CONDENSED TOMATO SOUP
3 OZ. CREAM CHEESE
2 TABLESPOONS SUGAR
1/2 TEASPOON WORCESTERSHIRE SAUCE
2 TEASPOONS SALT
1/2 TEASPOON PEPPER

COOK UNTIL THICKENS. POUR OVER ONE 8 OZ. PACKAGE COOKED WIDE NOODLES. BROWN IN BUTTER, 1 CUP MUSHROOMS, 1 CUP CORNFLAKES AND POUR ON NOODLES. BAKE AT 350^O FOR 1/2 HOUR. LAST 10 MINUTES ADD 3/4 CUP CHOPPED SALTED ALMONDS.

DOROTHY YOCKEY

YAP-YAP--MEAT AND VEGETABLE CASSEROLE

COOK 2 PACKAGES CHINESE NOODLES (7 OZ. PACKAGES) SET OVEN 325°

SAUTE: 6 STALKS CELERY
1/2 CHOPPED GREEN PEPPER
1 SMALL ONION, CHOPPED
2 POUNDS GROUND ROUND

ADD: 1 CAN CREAM OF CHICKEN SOUP
1 CAN TOMATO SOUP
1 PACKAGE MIXED FROZEN VEGETABLES OR
1 CAN VEGETABLE VEGETARIAN SOUP
1 CAN MUSHROOM PIECES WITH JUICE
1 CAN SMALL, CHOPPED RIPE OLIVES
1 CAN SMALL, RED PIMIENTO

ADD SALT AND PEPPER TO TASTE, BAKE FOR 1 HOUR LAST FEW MINUTES
SPRINKLE WITH ONE CUP SHARP CHEESE. LET BAKE UNTIL MELTED.
CRUMBS MAY BE ADDED AT FIRST IF DESIRED. MAKES A LARGE
AMOUNT AND MAY BE FROZEN.

DOROTHY MATTSON

PORK CHOP PIQUANT

DIP EACH PORK CHOP INTO A MIXTURE OF SLIGHTLY BEATEN EGG
AND WATER. (USE 3 TABLESPOONS WATER TO EACH EGG) THEN,
DIP INTO FINE DRY BREAD CRUMBS. BROWN CHOPS LIGHTLY IN
SMALL AMOUNT OF FAT IN FRYING PAN. TOP EACH CHOP WITH
1 TABLESPOON CONDENSED MUSHROOM SOUP, TO WHICH 1/2
TEASPOON WORCESTERSHIRE SAUCE HAS BEEN ADDED AND SPRINKLE
WITH SALT AND PEPPER. TOP EACH CHOP WITH A SLICE OF ONION.
COVER AND SIMMER SLOWLY ABOUT 45 MINUTES OR UNTIL CHOPS
ARE TENDER.

VIOLA JOHNSON

MOCK CHICKEN DRUMSTICKS

1 POUND VEAL STEAK

1 EGG

1 POUND PORK STEAK

BREAD CRUMBS

SALT

PEPPER

1/4 CUP SHORTENING

CUT MEAT INTO 1 X 1 1/2 INCH PIECES. ARRANGE THE VEAL AND PORK CUBES ALTERNATELY ON SIX SKEWERS. PRESS THE PIECES CLOSE TOGETHER INTO THE SHAPE OF A DRUMSTICK. DIP THE STICKS INTO BEATEN EGG, THEN ROLL IN CRUMBS. BROWN IN SKILLET. COVER THE BOTTOM OF SKILLET WITH WATER. COVER AND PUT IN OVEN FOR 1 HOUR AT 325⁰ F. SERVES 6.

PAT MAGILL

CHICKEN AND RICE

GREASE BROILER PAN. SPRINKLE 2 CUPS UNCOOKED RICE IN PAN. POUR IN 1 CAN CREAM OF MUSHROOM SOUP, 1 CAN WATER AND 2 PACKAGES OF DRY LIPTON ONION SOUP MIX. PLACE FRYING CHICKEN IN PAN. ADD SALT, PEPPER AND PAPRIKA. ADD ANOTHER CAN CREAM OF MUSHROOM SOUP AND 1 CAN WATER. ADD SLICED MUSHROOMS, IF DESIRED. BAKE 350⁰ FOR 1 1/2 HOURS.

CAROL JACOBSEN

COLUMBIA OIL CO.

STANDARD HEATING OILS

OILS - SERVICE - INSTALLATIONS

ASTORIA

325-4421

SEASIDE

738-5122

SOUTH SEA ISLAND CHICKEN WITH RICE

2 BROILER-FRYERS, CUT IN QUARTERS, OR CHICKEN THIGHS AND LEGS

1/3 CUP SALAD OIL

1 1/3 CUP UNCOOKED RICE

1/4 LB. COOKED HAM (DICED)

1 CUP SLICED ONIONS

2 CUPS CHICKEN BROTH

1 CAN TOMATOES

1 CUP CHOPPED GREEN PEPPER

1/3 CUP CHOPPED PIMENTO

1 CLOVE GARLIC, MINCED

1 BAY LEAF, CRUMBLED

2 TEASPOONS SALT

BROWN CHICKEN--ARRANGE IN SINGLE LAYER IN PAN. SPRINKLE RICE OVER EVENLY. ADD HAM AND ONIONS TO SKILLET. SAUTE UNTIL ONIONS ARE TENDER. ADD REMAINING INGREDIENTS. MIX. BRING TO A BOIL. POUR HOT MIXTURE OVER CHICKEN AND RICE. COVER WITH FOIL. BAKE AT 350° FOR 1 1/2 HOURS OR UNTIL CHICKEN IS TENDER. SERVES 8.

ETHEL WILSON

SUNDAY CHICKEN

2 TABLESPOONS BUTTER

3 TEASPOONS CURRY POWDER

1 APPLE, CHOPPED FINE

1 ONION, CHOPPED FINE

2 1/2 - 3 POUND FRYER, OR ANY 6 PIECES GOOD SIZED
CHICKEN

1 CAN OF CONDENSED CREAM OF MUSHROOM SOUP

1 CUP CREAM

SALT, PAPRIKA

MELT BUTTER IN SAUCEPAN, SAUTE IN CURRY POWDER, APPLE, ONION, UNTIL ONION IS TRANSPARENT. THEN ADD SOUP AND CREAM. SALT AND PAPRIKA THE CHICKEN AND SPREAD IN A ONE LAYER SHALLOW BUTTERED BAKING PAN. POUR SAUCE OVER IT. BAKE UNCOVERED AT 350° FOR 1 1/2 HOURS.

MARGARET LEE

ELEGANT STEW

COMBINE IN LARGE KETTLE:

1 SLICED ONION	1/2 CUP RED TABLE WINE
2 POUNDS STEW MEAT	1/4 CUP BREAD CRUMBS
1 CAN CONSOMME	1/4 CUP SIFTED FLOUR
1/4 CUP WATER	SALT AND PEPPER

BAKE, COVERED AT 325° FOR 2 1/2 - 3 HOURS. (NO BRAISING OF MEAT MAKES THIS RECIPE EASY FOR CAMPFIRE COOKING.)

MARGE SMITH

EASY BEEF STROGANOFF

CUT 1 1/2 POUNDS ROUND STEAK INTO VERY THIN STRIPS. BROWN QUICKLY IN 3 TABLESPOONS BUTTER IN HOT SKILLET. STIR IN 2/3 CUP WATER, 1 ENVELOPE LIPTON ONION SOUP MIX AND 1 CAN (3 TO 4 OZ.) SLICED MUSHROOMS AND JUICE. COVER. SIMMER, STIRRING ONCE OR TWICE, 1 HOUR OR UNTIL MEAT IS FORK TENDER. REMOVE FROM HEAT AND STIR IN 1 CUP DAIRY SOUR CREAM. SERVE AT ONCE WITH FLUFFY HOT RICE OR NOODLES. MAKES 6 SERVINGS.

EDNA LOVVOLD

HAMBURGER SOUP

1 POUND HAMBURGER - BROWNED AND DRAINED	
1 LARGE ONION, CHOPPED	
1 LARGE CAN TOMATO JUICE (46 OZ.)	
1 CUP GRATED CARROTS	1 TABLESPOON BROWN
1 CUP CELERY, CHOPPED	SUGAR
1 GREEN PEPPER, CHOPPED	1/2 TEASPOON TABASCO
1 TEASPOON WORCESTERSHIRE SAUCE	SAUCE

AFTER BROWNING HAMBURGER, ADD OTHER INGREDIENTS AND COOK SLOWLY ABOUT 45 MINUTES.

FREDA ENGLUND

EASY MUSHROOM STROGANOFF

3 POUNDS ROUND STEAK
1 CAN MUSHROOM GRAVY (FRANCO-AMERICAN)
1 CAN BEEF GRAVY (FRANCO-AMERICAN)
2 SMALL CANS MUSHROOM PIECES AND JUICE
2 TABLESPOONS WORCESTERSHIRE SAUCE
1 TABLESPOON SOY SAUCE
1 CUP WATER
1 CUP PARMESAN CHEESE
1 MINCED ONION
SALT, PEPPER AND GARLIC IF DESIRED

CUT ROUND STEAK INTO THIN STRIPS. FLOUR AND BROWN MEAT IN HOT FAT. PUT BROWNEED MEAT IN POT AND ADD ALL INGREDIENTS EXCEPT CHEESE. SIMMER UNTIL TENDER (ABOUT 1 TO 1 1/2 HOURS) ADD PARMESAN CHEESE THE LAST 10 MINUTES. SERVE OVER NOODLES, RICE OR MASHED POTATOES. MAKES A LARGE AMOUNT.

ESTY KNUTSEN

SWEDISH MEAT BALLS

1 POUND ROUND STEAK, GROUND VERY FINE
1/2 POUND PORK STEAK, GROUND VERY FINE
1 CUP BREAD CRUMBS
1 BEATEN EGG
1 CUP MILK
SALT, PEPPER, ALLSPICE

SOAK BREAD CRUMBS IN MILK. ADD BEATEN EGGS AND SEASONING, AND MIX THOROUGHLY IN GROUND MEAT. FORM INTO BALLS AND BROWN. MAKE GRAVY BY ADDING 2 TABLESPOONS FLOUR AND 2 CUPS WATER. COVER FRYING PAN AND ALLOW TO SIMMER IN GRAVY ONE HOUR.

DOROTHY YOCKEY

SWEET AND SOUR PORK (CHINESE LIKE)

1 1/2 POUNDS LEAN PORK	1/4 TO 1/3 CUP VINEGAR
2 TABLESPOONS FAT	1 CUP PINEAPPLE JUICE
1/4 CUP WATER	1 TABLESPOON SOY SAUCE
1/4 CUP BROWN SUGAR	3/4 CUP GREEN PEPPER
2 TABLESPOONS CORN STARCH	1/4 CUP ONIONS
1/2 TEASPOON SALT	1 CAN NO. 2 PINEAPPLE CHUNKS

BROWN PORK SLIGHTLY IN HOT FAT. ADD WATER, COVER AND COOK SLOWLY 1 HOUR. COMBINE THE BROWN SUGAR, CORN STARCH, SALT, VINEGAR, PINEAPPLE JUICE AND SOY SAUCE. MIX. COOK UNTIL SLIGHTLY THICK, STIRRING CONSTANTLY. POUR OVER HOT COOKED PORK. LET STAND ABOUT 10 MINUTES. ADD GREEN PEPPER, ONION AND PINEAPPLE CHUNKS AND COOK NO MORE THAN 3 MINUTES. SERVE WITH HOT FLUFFY RICE.

SHEILA FREDRICKSON

JIFFY CHEESEFURTERS

THEY'RE CRUNCHY WITH CORN-CHIP TOPPING. TRY THIS EASY WEINER FIX-UP WITH YOUR CHOICE OF CHEESE.

- 1 POUND (8 TO 10) FRANKFURTERS
- 1 SIX-OUNCE ROLL PROCESS CHEESE FOOD
(PEPPER, GARLIC SMOKY OR BACON FLAVOR)
- 1 THREE-OUNCE PACKAGE CORN CHIPS, COARSELY CRUSHED
(ABOUT 1 CUP)

SPLIT FRANKFURTERS LENGTHWISE, CUTTING ONLY ABOUT 3/4 THE WAY THROUGH. PLACE IN A SHALLOW BAKING DISH OR JELLY-ROLL PAN. SPREAD CUT SURFACES WITH CHEESE FOOD. SPRINKLE CHEESE GENEROUSLY WITH CORN CHIPS. BAKE IN MODERATE OVEN (350°) UNTIL HEATED THROUGH, ABOUT 15 MINUTES. MAKES 4 OR 5 SERVINGS.

MRS. BETTY JOHNSON

MEAT LOAF

- | | |
|-------------------------|----------------------|
| 1 1/2 POUND GROUND BEEF | 1 1/2 TEASPOONS SALT |
| 1 CUP BREAD CRUMBS | 1/4 TEASPOON PEPPER |
| 1 EGG, BEATEN | 1/2 CAN TOMATO SAUCE |
| 1 MEDIUM ONION, CHOPPED | |

MIX, BUT LEAVE FLUFFY. COOK IN SHALLOW PAN IN MODERATE OVEN AFTER SHAPING INTO A LOAF. MAKE SAUCE WHILE BAKING OF:

- | | |
|---------------------------|---------------------------|
| 1/2 CAN TOMATO SAUCE | 1 CUP WATER |
| 2 TABLESPOONS VINEGAR | 2 TABLESPOONS BROWN SUGAR |
| 2 TABLESPOONS DRY MUSTARD | |

POUR PART OF SAUCE OVER LOAF AND COOK 1 1/2 HOURS, BASTING FREQUENTLY.

FROST LOAF WITH:

- | | |
|---------------------------|------------------------|
| 1/2 CUP CATSUP | 1/4 TEASPOON NUTMEG |
| 3 TABLESPOONS BROWN SUGAR | 1 TEASPOON DRY MUSTARD |

WHEN DONE, FROST AND RETURN TO OVEN UNTIL SAUCE STARTS TO BUBBLE. ABOUT 5 MINUTES. SERVES 6. SERVE WITH REMAINING SAUCE.

BECKY WRIGHT

HUGHES - RANSOM

ASTORIA - SEASIDE

COMPLIMENTS OF

THOMPSON'S ASTORIA GRAN
WORKS

SPANISH PORK CHOPS AND ZUCCHINI

1 1/2 TEASPOONS SALT 1/2 CUP EACH--CHOPPED
1 TEASPOON MONOSODIUM GLUTAMATE GREEN PEPPER
1/2 TEASPOON CHILI POWDER ONION
DASH OF PEPPER RIPE OLIVES
4 - 1/2 INCH PORK CHOPS 1 TABLESPOON SUGAR
1/2 CUP UNCOOKED RICE
1 No. 2 1/2 CAN TOMATOES (3 1/2 CUPS)
2 CUPS THINLY SLICED ZUCCHINI
1/4 CUP PARMESAN CHEESE - SHREDED

MIX FIRST 4 INGREDIENTS. TRIM FAT FROM CHOPS AND HEAT IN SKILLET. REMOVE TRIMMINGS AND BROWN CHOPS--SEASONING WITH 1 TEASPOON OF THE CHILI MIXTURE. DRAIN OFF FAT. ADD RICE, TOMATOES, GREEN PEPPER, ONION, OLIVES AND SUGAR. BORDER WITH ZUCCHINI. SPRINKLE ALL WITH CHILI MIXTURE. COVER. COOK, STIRRING OCCASIONALLY--1 HOUR OR UNTIL PORK IS DONE. TOP WITH CHEESE--COVER TO MELT.

ANETA ENGLUND

GOULASH

14 OZ. PACKAGE MACARONI 1 CAN MIXICORN
1 SMALL ONION 1 CAN SLICED OLIVES
2 LBS. HAMBURGER 3 TEASPOONS CHILI POWDER
3 CANS TOMATO SAUCE (8 OZ.)
1 CAN TOMATOES SALT AND PEPPER TO TASTE

COOK MACARONI ACCORDING TO PACKAGE DIRECTIONS. BROWN HAMBURGER AND ONION IN FRYING PAN. ADD REST OF INGREDIENTS AND MACARONI TO HAMBURGER. PLACE IN CASSEROLE AND BAKE IN OVEN (350°) FOR ABOUT AN HOUR.

MARY BERGSTROM

PIZZA (BASE)

1 1/2 CUPS WARM WATER
1/2 CAKE COMPRESSED YEAST OR
1 TABLESPOON DRY YEAST
SPRINKLE ON WATER
ADD 2 TABLESPOONS SHORTENING
WAIT 5 MINUTES TILL IT WORKS (GETS CLOUDY)
ADD 1 1/4 POUNDS FLOUR
1 TEASPOON SALT
1 TEASPOON SUGAR

MIX WELL. KNEAD TILL SMOOTH. DOUGH FEELS STRETCHY. SET TILL DOUBLES IN SIZE--ABOUT ONE HOUR. THEN ROLL ON FLOURED BOARD TILL 1/8 INCH THICK. FIT INTO TWO 14 INCH PANS. I MAKE ONE PIZZA AND SHAPE THE REMAINING DOUGH INTO LOAF FOR FRENCH BREAD. LET RISE TILL DOUBLE IN SIZE. BAKE 400° FOR 45 MINUTES.

PIZZA TOPPINGS

1 SMALL CAN TOMATO SAUCE
1/2 TEASPOON OREGANO
1/2 POUND SHREDDED MOZZARELLA CHEESE
1 TEASPOON GRATED PARMESAN CHEESE
1/2 TEASPOON GROUND FENNEL
1/4 POUND SAUSAGE (SMALL TEASPOON SIZE PIECES)
OLIVES

SPRINKLE WITH BASIL. BAKE 500° ABOUT 15 MINUTES OR BROWN ON THE BOTTOM.

* BEA CEDERBERG



SHAKEY'S PIZZA PARLOR

SCALLOPED POTATOES WITH PORK

POTATOES

CRACKER MEAL

PORK (STEAK OR CHOPS)

ONION

SALT AND PEPPER

CUT THE MEAT INTO BITE-SIZED PIECES. BROWN IN FRYING PAN. PLACE SOME SLICED POTATOES INTO CASSEROLE. SALT THEM. USE A LITTLE PEPPER IF YOU LIKE. PUT ABOUT TWO SLICES OF ONION, OR LEAVE OUT, IF YOU PREFER. SPRINKLE IN A LITTLE CRACKER MEAL. ADD THE MEAT. REPEAT WITH MORE POTATOES, SALT AND A LITTLE PEPPER. SPRINKLE WITH MORE CRACKER MEAL. ADD WATER ALMOST TO COVER POTATOES. BAKE, COVERED, FOR ABOUT AN HOUR AND A HALF TO TWO HOURS IN A MODERATELY HOT OVEN (ABOUT 375° - 400°).

MARGARET HILL

BARBECUED PORK CHOPS

6 PORK CHOPS - 3/4 INCH THICK

6 THIN LEMON SLICES

2 TABLESPOONS BROWN SUGAR

1/3 CUP WATER

2/3 CUP CHILI PEPPER CATSUP

BROWN CHOPS IN SKILLET--15-20 MINUTES. DRAIN OFF EXCESS FAT. PLACE SLICE OF LEMON ON EACH CHOP. COMBINE BROWN SUGAR, CATSUP AND WATER. POUR OVER CHOPS. COVER--SIMMER 10 MINUTES MORE. BASTE CHOPS OCCASIONALLY.

ANETA ENGLUND

FLOYD REITH & SONS

REAL ESTATE ★ INSURANCE

J. L. MCCORMACK & SON
PAINTING CONTRACTORS

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FRIED RICE

1 1/2 CUPS RICE (WASH 3 TIMES)
WATER ENOUGH TO COVER
3 GREEN ONIONS
3 STALKS CELERY
1 SLICE HAM (CENTER SLICE)
1 TEASPOON SOY SAUCE
2 OR 3 EGGS
SALT AND PEPPER

COOK RICE AT MEDIUM HEAT 5 MINUTES. THEN 15 MINUTES ON SIMMER. COOL BEFORE FRYING. FRY IN BACON GREASE, GREEN ONIONS CELERY, RICE AND PRE-COOKED MEAT. STIR AND FRY ABOUT 7 MINUTES. ADD SOY SAUCE FOR COLOR. SCRAMBLE THE EGGS AND ADD SALT AND PEPPER AND MIX WELL.

AUNE MALMBERG

KRAUT AND NOODLE GOULASH

4 SLICES BACON	1 1/2 CUPS WATER
1 POUND GROUND BEEF	1 BAY LEAF
1/2 CUP ONIONS (CHOPPED)	1/2 TEASPOON SALT
2 CUPS BREAD CUBES	DASH PEPPER
1 CAN 8 OZ. TOMATO SAUCE	1 CAN (1 POUND)
1/2 POUND DRIED NOODLES	SAUERKRAUT

DICE THE BACON AND FRY UNTIL LIGHTLY BROWN. ADD THE BEEF AND ONIONS. CONTINUE BROWNING. WHEN ALMOST DONE, BROWN BREAD CRUMBS ALONG WITH MEAT. WHEN ALL ARE BROWNEED, ADD TOMATO SAUCE, WATER, BAY LEAF, SALT AND PEPPER. STEW ONE HOUR. THEN STIR IN KRAUT AND COOK FOR ABOUT 10 MINUTES. IN THE MEANTIME, COOK THE NOODLES UNTIL HALF DONE. STRAIN AND STIR INTO GOULASH, COOKING UNTIL NOODLES ARE TENDER. SERVE AT ONCE. MAKES 8 SERVINGS.

MRS. LARRY DOBNER

CALIFORNIA HASH
(APPROXIMATELY 15 MINUTES)

BROWN-----1 ONION
 1 GREEN PEPPER
 1 1/2 POUNDS GROUND BEEF
ADD-----1 CUP QUICK COOKING BROWN RICE
 1 1/2 TEASPOON SALT

2 TEASPOONS CHILI POWDER
2 CANS KIDNEY BEANS, USE LIQUID
1 CUP BOILING WATER

SIMMER UNTIL RICE IS TENDER. TOP WITH GRATED CHEESE.

CHARLENE NELSON

TASTY CHILI

1 POUND GROUND BEEF	1 TEASPOON SALT
2 TABLESPOONS BUTTER	2 TEASPOONS CHILI POWDER
2 SMALL ONIONS	1/8 TEASPOON CAYENNE PEPPER
3 CANS TOMATOES (NO. 1 CAN)	1 SMALL CAN TOMATO HOT
2 CANS KIDNEY BEANS (NO. 1 CAN)	SAUCE

BROWN GROUND BEEF AND ONIONS, ADD REMAINDER OF INGREDIENTS AND
SIMMER ONE HOUR. SERVES 4 TO 6 PEOPLE.

FREDA ENGLUND

HARRY R. SWANSON JR., REALTOR

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TELEPHONE 325-1733

PETER PAN GROCERY
AND MARKET
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ASTORIA, OREGON
325-1551

SWEET SOUR RED CABBAGE

2 QUARTS MEDIUM COARSE SHREDDED RED CABBAGE
1/4 CUP BUTTER OR MARGARINE
2 UNPEELED TART RED APPLES
1/3 CUP VINEGAR
1/4 CUP BROWN OR WHITE SUGAR
SALT AND PEPPER

CUT CABBAGE INTO NOT-TOO-FINE SHREDS. THIS CAN BE DONE DAY BEFORE IF CABBAGE IS PUT INTO A FREEZER BAG AND PUT IMMEDIATELY BACK INTO THE REFRIGERATOR. MELT BUTTER OR MARGARINE. ADD CABBAGE AND APPLES THAT HAVE BEEN CORED AND CUT INTO EIGHTHS. SIMMER AND FOLD THE CABBAGE AND APPLES OVER AND OVER UNTIL ALL IS COATED WITH BUTTER. ADD REMAINING INGREDIENTS. COVER TIGHTLY. BRING TO A BOIL, THEN REDUCE HEAT TO SIMMER AND COOK FOR ONLY A FEW MINUTES OR JUST UNTIL CABBAGE IS TENDER.
SERVES 8.

MARY LOU HAGGREN

GREEN BEAN CASSEROLE

2 NO. 2 CANS (OR 4 CUPS COOKED) GREEN BEANS
1 CAN CREAM OF MUSHROOM SOUP
1 SMALL PACKAGE POTATO CHIPS

DRAIN GREEN BEANS AND PLACE IN CASSEROLE. POUR MUSHROOM SOUP OVER BEANS AND SPRINKLE CRUSHED POTATO CHIPS OVER TOP. (EASIEST WAY TO CRUSH POTATO CHIPS IS IN THE BAG.) SHREDDED CHEESE CAN BE SPRINKLED OVER POTATO CHIPS IF DESIRED. PLACE IN MODERATE SLOW OVEN 325° FOR ABOUT 40 TO 60 MINUTES.
SERVES 6 TO 8. ONE MEDIUM ONION FINELY CHOPPED ALSO ADDS AN EXTRA FLAVOR.

MARY LOU HAGGREN

CHOW MEIN

1/4 CUP BUTTER

1/4 CUP DICED GREEN PEPPER

6 GREEN ONIONS, DICED

1 CUP CELERY

1 TEASPOON SALT

PEPPER

1 1/2 CUPS HOT WATER

2 CUPS DICED CHICKEN, PORK OR BEEF (COOKED)

1 CAN LACHOY CHINESE VEGETABLES

1 CAN WATER CHESTNUTS, DICED

1 CAN BAMBOO SHOOTS, IF DESIRED

MELT BUTTER IN SKILLET, SAUTE GREEN PEPPER, GREEN ONIONS AND CELERY. ADD SALT, PEPPER AND HOT WATER, THEN MEAT, CHINESE VEGETABLES AND WATER CHESTNUTS. COOK 5 MINUTES.

THICKENING:

2 TABLESPOONS COLD WATER

1 TABLESPOON SOY SAUCE

2 TABLESPOONS CORN STARCH

1 TEASPOON SUGAR

COMBINE ALL INGREDIENTS. ADD TO MEAT MIXTURE. STIR LIGHTLY AND COOK 2 MINUTES. SERVE OVER NOODLES.

BEVERLY DUFF



PAELLA

1 FRYING CHICKEN	2 TEASPOONS FLOUR
1/2 CUP OLIVE OIL OR SALAD OIL	1 1/2 CUPS RAW RICE
1 LARGE ONION CHOPPED (1 CUP)	1 CLOVE GARLIC, MINCED
1 SMALL GREEN PEPPER, CHOPPED	
1 PIMENTO CUT IN THIN STRIPS	
1 POUND FRESH PEAS SHELLED (FROZEN)	
4 TOMATOES PEELED AND SLICED	
1 BOTTLE, 8 OZ. CLAM JUICE	1/8 TEASPOON MARJORAM
1/2 TEASPOON SALT	1/4 TEASPOON PEPPER
2 CANS (7 1/2 OZ.) MINCED CLAMS	
1 POUND FRESH RAW SHRIMP - SHELLED AND DEVAINED (FROZEN)	

COAT CHICKEN PIECES WITH FLOUR. BROWN IN OIL IN LARGE FRYING PAN. PLACE IN 12 CUP BAKING DISH.

SAUTE RICE, ONION, GARLIC, GREEN PEPPER, PIMENTO, STIRRING OFTEN. 10 MINUTES OR UNTIL RICE IS GOLDEN. SPOON OVER AND AROUND CHICKEN IN BAKING DISH. TOP WITH PEAS AND TOMATOES.

HEAT CLAM JUICE, WATER, BOULLION CUBE, SALT, PEPPER AND MARJORAM IN SAME FRYING PAN UNTIL CUBE DISSOLVES. POUR OVER MIXTURE IN BAKING DISH. COVER.

BAKE IN MEDIUM OVEN 30 MINUTES. ADD CLAMS AND LIQUID AND SHRIMP. COVER. BAKE 30 MINUTES LONGER OR UNTIL CHICKEN AND RICE ARE TENDER. SERVES 8 TO 10 PERSONS.

SUSAN ALDERMAN

BEEF WITH WINE

3 POUNDS BEEF CHUNKS
2 CANS CREAM OF MUSHROOM SOUP
1 PACKAGE DRY ONION SOUP
3/4 CUP RED WINE

COOK IN A 350° OVEN 2 1/2 TO 3 HOURS.

ELMA DAVENPOR

EASY CHICKEN CASSEROLE

- | | |
|---|--|
| 1 CUP UNCOOKED RICE | 1 1/2 SOUP CANS OF MILK |
| 1 LARGE FRYER, CUT IN SERVING
PIECES | 1 CAN MUSHROOM SOUP
SALT AND PEPPER |
| 1 PACKAGE DEHYDRATED ONION SOUP | |

MIX TOGETHER THE RICE, SOUPS AND MILK. PLACE IN A LARGE CASSEROLE. PUT THE CHICKEN ON TOP, SKIN SIDE DOWN AND ADD SALT AND PEPPER TO TASTE. MAKE THIS 3 HOURS AHEAD OF TIME. PLACE IN A 250° OVEN, UNCOVERED FOR 3 HOURS. TURN THE CHICKEN OVER ONCE. SERVES 4.

SUS FULTON

TEXAS HASH

- | | |
|-----------------------------|-------------------------|
| 1 SMALL CAN CORN | 1/2 CUP UNCOOKED RICE |
| 2 ONIONS | 1 TEASPOON CHILI POWDER |
| 2 GREEN PEPPERS | 1 TEASPOON SALT |
| 3 TABLESPOONS SHORTENING | 1/4 TEASPOON PEPPER |
| 1 POUND HAMBURGER (OR MORE) | 2 CUPS CANNED TOMATOES |

COOK ONIONS AND GREEN PEPPERS IN SHORTENING UNTIL ONIONS ARE YELLOW. ADD HAMBURGER AND SAUTE UNTIL MIXTURE FALLS APART. ADD TOMATOES, RICE AND SEASONING. PUT IN LARGE CASSEROLE, COVERED, AND BAKE 375° FOR 45 MINUTES.

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ED NIEMI OIL CO., INC.
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BARBECUE BURGER MIX

1 POUND HAMBURGER	1 TABLESPOON VINEGAR
1/2 CUP CHOPPED ONION	1 TABLESPOON SUGAR
1/4 CUP CHOPPED GREEN PEPPER	1/8 TEASPOON PEPPER
1 - 8 OZ. CAN TOMATO SAUCE	1/4 CUP CATSUP
1 1/2 TEASPOON WORCESTERSHIRE SAUCE	
1 TEASPOON SALT	

BROWN MEAT IN HOT FAT. ADD VEGETABLES AND COOK UNTIL VEGETABLES ARE TENDER. ADD REMAINING INGREDIENTS. MIX WELL. COVER AND SIMMER 20 MINUTES. SPOON ON TOASTED BUNS. SERVES 6.

VIOLA JOHNSON

BARBECUE HAMBURGERS

1 POUND HAMBURGER--SAUTE--DON'T BROWN.	ADD:
1 CUP TOMATO SAUCE	SALT
1 LARGE ONION, CHOPPED	PEPPER
1/2 BOTTLE CATSUP	1 TEASPOON VINEGAR
1/2 TO 1 TEASPOON SOY SAUCE	2 TEASPOONS SUGAR

MIX TOGETHER. LET SIMMER IN HEAVY FRY PAN UNTIL DARK AND THICK. SERVE ON BUNS.

BEA CEDERBERG

BEEF ROAST (THAT MAKES ITS OWN GRAVY)

1 PACKAGE LIPTON (DRY) ONION SOUP MIX
BEEF ROAST
1 CAN MUSHROOM SOUP

ON HEAVY DUTY FOIL. PLACE 1/2 PACKAGE ONION SOUP MIX. THEN BEEF ROAST. OVER ROAST SPRINKLE REMAINING 1/2 PACKAGE SOUP MIX. POUR MUSHROOM SOUP OVER IT. FOLD FOIL TIGHT AND ROAST TILL TENDER. REMOVE ROAST AND GRAVY IS READY TO SERVE.

MRS. LARRY DOBNER

VEGETABLE AND SAUSAGE CASSEROLE

- 1 POUND BULK PORK SAUSAGE
- 1/2 CUP CHOPPED GREEN PEPPER
- 1/2 CUP CHOPPED CELERY
- 1/2 CUP CHOPPED ONION
- 2 CUPS COOKED RICE
- 1 CAN CREAM OF CHICKEN SOUP
- 1/2 CUP MILK

BROWN SAUSAGE--SAUTE VEGETABLES. DRAIN OFF GREASE. COMBINE SOUP AND MILK. IN GREASED 1 1/2 QUART CASSEROLE, ARRANGE LAYERS OF RICE, SAUSAGE, VEGETABLES AND SOUP MIXTURE. TOP WITH BUTTERED BREAD CRUMBS. BAKE AT 425° ABOUT 20 MINUTES.

DARLENE JACKSON

BARBECUED SPARERIBS (6 TO 8 SERVINGS)

- | | |
|-------------------------|------------------------|
| 5 LBS. SPARERIBS | 1 TEASPOON CELERY SEED |
| 1 TEASPOON SALT | 1/4 CUP WORCESTERSHIRE |
| 1/8 TEASPOON PEPPER | SAUCE |
| 1 LEMON, SLICED THIN | 1 CUP CATSUP |
| 1/2 CUP MINCED ONION | 2 CUPS BOILING WATER |
| 1 TEASPOON CHILI POWDER | 1/4 CUP BROWN SUGAR |

MIX IN ORDER GIVEN AND POUR OVER SPARERIBS WHICH HAVE BEEN CUT IN SMALL SECTIONS AND ARRANGED IN SHALLOW PAN. COOK, UNCOVERED AT 450° FOR 45 MINUTES, THEN REDUCE HEAT TO 350° FOR 45 MINUTES MORE.

LOUANN ANDERSON

COMPLIMENTS OF
MR. AND MRS. ART SANDSTROM

BAKED BEANS

4 CUPS PEA BEANS	1 TEASPOON DRY MUSTARD
1/2 CUP CHOPPED ONION	2 TEASPOONS SALT
1 TABLESPOON WORCESTERSHIRE SAUCE	
1/2 CUP MOLASSES	1/2 CUP SALT PORK, DICED
1/2 CUP CATSUP	

COVER BEANS WITH WATER AND SOAK OVERNIGHT. DRAIN. AGAIN COVER WITH WATER AND BOIL SLOWLY FOR 1 HOUR. ADD REMAINING INGREDIENTS, RETAINING A SMALL AMOUNT OF SALT PORK FOR DECORATING THE TOP. PLACE IN GREASED CASSEROLE. PLACE SALT PORK ON TOP FOR DECORATION. BAKE COVERED AT 300° FOR 4 HOURS. IF BEANS BECOME DRY DURING BAKING, ADD A SMALL AMOUNT OF BOILING WATER. UNCOVER DURING LAST HOUR OF COOKING.

BEA DAY

HAMBURGER CRUNCH

HEAT OVEN TO 350°. IN 2 TABLESPOONS HOT FAT IN SKILLET, SAUTE 1/2 POUND HAMBURGER UNTIL IT LOSES ITS RED COLOR. THEN ADD 1 SMALL ONION, CHOPPED AND COOK 5 MINUTES.

IN GREASED 1 1/2 QUART CASSEROLE, COMBINE HAMBURGER MIXTURE, 1/2 OF 10 1/2 OZ. CAN CREAM OF CHICKEN SOUP, UNDILUTED, 1/2 OF 10 1/2 OZ. CAN CREAM OF MUSHROOM SOUP, UNDILUTED, 1 SOUP CAN WATER, 1/4 CUP UNCOOKED REGULAR WHITE RICE, 2 TABLESPOONS SOY SAUCE, SPECK OF PEPPER. BAKE UNCOVERED FOR 50 MINUTES.

SPRINKLE 1/2 OF A 3 OZ. CAN CHOW MEIN NOODLES OVER HAMBURGER, BAKE 10 MINUTES MORE.

MARGIE THOMPSON

HAM AND RICE CASSEROLE

PUT THROUGH FOOD GRINDER: 1 CUP CARROTS
 1/2 GREEN PEPPER
 1/2 ONION
 1 - 12 OZ. CAN HAM LUNCHEON MEAT

PUT THESE GROUND INGREDIENTS INTO A LARGE BAKING DISH. ADD 1 CUP UNCOOKED RICE, 1/2 POUND NIPPY CHEESE, GRATED. ADD ONE QUART MILK, GARLIC SALT TO TASTE, PEPPER, 1/2 TEASPOON SALT, STIR WELL. BAKE AT 325° 1 1/2 HOURS. STIR SEVERAL TIMES THE FIRST HOUR. TOP WITH 2 CANS HOT UNDILUTED MUSHROOM SOUP, WHEN READY TO SERVE.

VIOLA JOHNSON

BAKED BEANS

SOAK 4 CUPS WHITE BEANS OVERNIGHT. COOK BEANS WITH ONION CUT UP AND ADD SALT AND PEPPER TO TASTE WHEN BEANS BEGIN TO GET TENDER. WHEN BEANS ARE DONE, PUT IN A LARGE DUTCH OVEN AND ADD THE FOLLOWING:

1 CUP CATSUP	1 TEASPOON MUSTARD
1/3 CUP MOLASSES	1/2 CUP VINEGAR
1/2 CUP BROWN SUGAR	1 1/2 CUPS SUGAR

CUT UP ONE POUND THICK SLICED BACON AND BROWN. WHEN DONE, DRAIN OFF GREASE AND ADD TO THE BEANS. BAKE AT 275° FOR 6 HOURS.

VIRGINIA JOHNSON

E. T. EDISON AGENCY
REAL ESTATE AND INSURANCE
1001 COMMERCIAL STREET,
ASTORIA, OREGON
325-5921

MERLE NORMAN COSMETICS
COSTUME JEWELRY AND GIFTS
1030 DUANE
325-2571

PINEAPPLE SPARERIBS

4 - 6 LBS. SPARERIBS	1/4 CUP SOY SAUCE
1 CAN CRUSHED PINEAPPLE	1/4 TEASPOON GINGER
1/2 CUP SUGAR (BROWN AND WHITE)	PEPPER
2 TEASPOONS GRATED ORANGE RIND	1 MINCED GARLIC
1 TABLESPOON LEMON JUICE	1/4 TEASPOON CRUSHED ROSEMARY

MIX INGREDIENTS ALTOGETHER. POUR OVER SPARERIBS TO MARINATE FOR ABOUT 2 HOURS. BAKE 350° FOR 2 HOURS OR UNTIL DONE.

SARA NELSON

SWEET AND SPICE SHORT RIBS

3 - 4 LBS. RIBS	1 TABLESPOON DRY MUSTARD
1 CUP CATSUP	1 TEASPOON SALT
1 CUP WATER	1/4 TEASPOON PEPPER
1 TABLESPOON VINEGAR	1 BAY LEAF
1 TABLESPOON HORSERADISH	2 ONIONS
1 TABLESPOON SUGAR	

MIX ALL INGREDIENTS EXCEPT ONIONS. POUR OVER RIBS IN BAKING DISH. SLICE ONIONS ON TOP. COVER AND BAKE AT 350° 2 1/2 TO 3 HOURS IN 325° OVEN. SERVE WITH NOODLES.

MARIANNE RODGERS

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AMERICAN CAN COMPANY
325-2331
70 WEST MARINE DR.
ASTORIA, OREGON

GLAZED SWEET POTATO CASSEROLE

BOIL 6 SWEET POTATOES AND PEEL. MAKE A SAUCE OF THE FOLLOWING:

1/2 CUP ORANGE JUICE
1 CUP WATER

1 CUP BROWN SUGAR
1/4 CUP BUTTER

HEAT AND THICKEN WITH 2 TEASPOONS CORNSTARCH. WHEN SAUCE IS THICK, POUR ON POTATOES THAT HAVE BEEN PLACED IN A CASSEROLE AND BAKE FOR 30 MINUTES AT 350°. CAN BE MADE AHEAD OF TIME AND REHEATED.

VIRGINIA JOHNSON

MASHED POTATO--CHEESE BAKE

4 - 6 CUPS LEFTOVER MASHED POTATOES (NOT TOO SOFT)
1 CAN CHEDDAR CHEESE SOUP
2 EGGS--MIXED TOGETHER WITH ABOUT 1/2 CUP MILK

STIR ALTOGETHER WELL AND POUR INTO BUTTERED BAKING DISH. BAKE IN 350° OVEN ABOUT 60 MINUTES. MAY BE TOPPED WITH CRUMBS.

SYL VAUGHN

EGGPLANT CREOLE

1 MEDIUM EGGPLANT
SALT, PEPPER, FLOUR
3 TABLESPOONS OIL
1 CUP GRATED PARMESAN CHEESE

1/2 CUP CHOPPED ONION
1 - 6 OZ. CAN TOMATO PASTE
2/3 CUP WATER

PEEL EGGPLANT. SLICE 1/4 INCH THICK. SPRINKLE WITH SALT AND PEPPER. DREDGE WITH FLOUR. SAUTE IN OIL. REMOVE FROM PAN AND SAUTE ONION IN REMAINING OIL. ADD TOMATO PASTE AND WATER. HEAT--SEASON WITH SALT AND PEPPER. ARRANGE IN GREASED BAKING DISH ALTERNATE LAYERS OF EGGPLANT, TOMATO MIXTURE AND CHEESE. BAKE IN OVEN AT 350° F. FOR 20 MINUTES. SERVES 4 - 6.

EEA DAY

GREEN BEAN CAKE

- 1 OR 2 CANS FRENCH CUT GREEN BEANS
- 1 OR 2 CANS FRENCH FRIED ONIONS
- 1 OR 2 CANS MUSHROOM SOUP
- 1/2 CUP MILK
- 1/4 TEASPOON MARJORAM
- 1/2 CUP GRATED CHEESE

MAKE LAYERS OF BEANS AND ONIONS. MIX SOUP WITH MILK AND MARJORAM. POUR INTO CASSEROLE AND TOP WITH CHEESE. BAKE AT 350° F. UNTIL BUBBLY.

BARBARA LEWIS

FRENCH'S BAKED BEANS

- | | |
|--------------------------------|---------------------------|
| 1 CUP TOMATOES | 1/4 CUP ONION FLAKES |
| 2 TABLESPOONS BUTTER | 1 TEASPOON SALT |
| 4 CUPS CANNED BEANS | 2 TABLESPOONS BROWN SUGAR |
| 2 TABLESPOONS FRENCH'S MUSTARD | |

COOK ONIONS OVER LOW HEAT UNTIL NICELY BROWNEED. ADD TO BEANS. STIR IN MUSTARD. PUT HALF THE BEANS IN A POT. SLICE HALF THE TOMATOES ON TOP. SPRINKLE HALF THE SALT AND BROWN SUGAR. ADD REMAINDER OF BEANS. SPRINKLE WITH SALT AND BROWN SUGAR. BAKE 30 MINUTES AT 400° UNCOVERED.

PAT HILTON

ASTORIA PLYWOOD CORPORATION

ASTORIA, OREGON

325-6021

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CLEANERS ★

ASTORIA

1294 - 8th ST.

SEASIDE

AVE. A at ROOSEVELT

MOCK BEEF STROGENOFF

BROWN TOGETHER:

- 1 POUND HAMBURGER
- 1 MEDIUM ONION, CHOPPED

ADD: 1 CAN CREAM OF MUSHROOM SOUP
1 TEASPOON SALT
1/2 TEASPOON PAPRIKA
PEPPER

SIMMER 15 MINUTES. WHILE SIMMERING MEAT MIX COOK SMALL PACKAGE EGG NOODLES IN BOILING WATER. ADD 1 PACKAGE 8-OZ. PHILADELPHIA CREAM CHEESE TO HAMBURGER MIXTURE. AS SOON AS CHEESE HAS MELTED SERVE OVER EGG NOODLES.

CAROL JACOBSEN

BARBECUED SPARERIBS

SAUCE: 1 MEDIUM ONION	1/4 TEASPOON PAPRIKA
2 TABLESPOONS VINEGAR	1 CUP WATER
2 TABLESPOONS BROWN SUGAR	1/2 TABLESPOON DRY
4 TABLESPOONS LEMON JUICE	MUSTARD
3 TABLESPOONS WORCESTERSHIRE SAUCE	
1 SMALL BOTTLE CATSUP	1/2 CUP CHOPPED CELERY

SALT AND PEPPER RIBS--COMBINE ALL WITH RIBS. BAKE COVERED 1 1/2 HOURS IN 350° OVEN. BAKE UNCOVERED 1/2 HOUR TO BROWN. BASTE OFTEN.

BETTY FARMER

STRING BEAN CASSEROLE

DRAIN 2 CANS OF GREEN STRING BEANS AND PUT IN CASSEROLE. POUR OVER 1 CAN CREAM OF MUSHROOM SOUP, THINNED WITH 1/2 CAN OF MILK. SPRINKLE WITH 1/2 CUP GRATED CHEESE. THEN TOP WITH 1 OR 2 PACKAGES OF FROZEN FRIED ONION RINGS AND BAKE AT 350° FOR 30 TO 40 MINUTES.

VIRGINIA JOHNSON

STUFFED ARTICHOKEs

3/4 CUP RICE
CHOPPED PARSLEY
CHOPPED CELERY LEAVES
CHOPPED GREEN ONIONS (USE STEMS TOO)
BREAD CRUMBS (COUPLE OF HAND FULLS)
GARLIC (1 - 2 BUDS)
PARMESAN CHEESE
6 ARTICHOKEs
ARTICHOKE STEMS
OIL

AMOUNT OF GARLIC AND CHEESE DEPENDS ON TASTE. MIX IN BOWL RICE, PARSLEY, CELERY, ONIONS, BREAD CRUMBS, GARLIC, CHEESE, CHOPPED ARTICHOKE STEMS AND SALT AND PEPPER. CHOP TIPS OF ARTICHOKE LEAVES, FOR APPEARANCE AND EASIER TO WORK WITH. OPEN LEAVES BY TURNING UPSIDE DOWN AND PUSHING HARD. FILL OPENED LEAVES WITH MIXTURE. PUT A LITTLE OIL ON TOP OF EACH ALSO A LITTLE OIL IN WATER. PLACE IN LARGE POT, COVERED. STEAM 1 HOUR, DONE WHEN LEAVES COME OFF EASY.

DONNA MARY DULCICH

CHEESE SQUASH CIRCLES

6 SMALL ZUCCHINI, CUT IN 1/4 INCH SLICES
1 MEDIUM ONION, SLICED AND SEPARATED IN RINGS
2 TABLESPOONS BUTTER OR MARGARINE
2 TABLESPOONS WATER
1 TEASPOON SALT
1/4 TEASPOON PEPPER
1/4 CUP GRATED PARMESAN CHEESE

IN SKILLET, COMBINE ALL INGREDIENTS EXCEPT PARMESAN CHEESE. COOK COVERED 2 MINUTES. UNCOVER AND COOK, TURNING FREQUENTLY ABOUT 10 MINUTES OR UNTIL TENDER. SPRINKLE WITH CHEESE AND TOSS TO MIX. MAKES 4 SERVINGS. (DO NOT OVERCOOK)

MARY LOU HAGGREN

RAISIN RICE

TAKEN FROM PEG BRACKEN'S "I HATE TO COOK BOOK"

1 1/3 CUPS RICE	2 TABLESPOONS BUTTER
1/4 CUP SEEDLESS RAISINS	1 TEASPOON SALT
1/4 CUP ONION, THINLY SLICED	1/4 CUP SLIVERED ALMONDS

COOK RICE. SAUTE ONIONS AND ALMONDS IN BUTTER UNTIL GENTLE BROWN. THEN ADD RAISINS. HEAT THOROUGHLY. WHEN RICE IS DONE, MIX EVERYTHING TOGETHER.

MARGARET LEE

STUFFED ZUCCHINI SQUASH

4 MEDIUM SIZED ZUCCHINI	1 TEASPOON SALT
2 CUPS SOFT BREAD CRUMBS	1/8 TEASPOON PEPPER
1/2 CUP GRATED PARMESAN CHEESE	
1 SMALL ONION, MINCED	2 BEATEN EGGS
2 TABLESPOONS MINCED PARSLEY	2 TABLESPOONS BUTTER

WASH ZUCCHINI. CUT OFF ENDS. DO NOT PARE. COOK IN BOILING SALTED WATER 5 MINUTES. CUT IN HALF, LENGTHWISE. REMOVE PULP AND COMBINE WITH BREAD CRUMBS, CHEESE, ONION, PARSLEY, SALT, PEPPER AND EGGS. FILL ZUCCHINI SHELLS. DOT WITH BUTTER AND SPRINKLE WITH ADDITIONAL CHEESE. BAKE AT 350° FOR 30 MIN. SERVES 4.

BEA DAY

SAM YOCKEY'S
PAYNE'S MEN'S SHOP
325-1591
1174 COMMERCIAL ST.
ASTORIA, OREGON

ANDREW AND STEVE'S
VISIT THE CHART ROOM
325-3266
1196 MARINE DRIVE
ASTORIA, OREGON

SKILLET CABBAGE

4 CUPS SHREDDED CABBAGE	1 GREEN PEPPER, SHREDDED
2 CUPS DICED CELERY	2 LARGE ONIONS, SLICED
2 FRESH TOMATOES, CHOPPED	1/4 CUP BACON DRIPPINGS
2 TEASPOONS SUGAR (EITHER BROWN OR WHITE)	
SALT AND PEPPER	

COMBINE ABOVE INGREDIENTS IN LARGE SKILLET. COVER AND COOK OVER MEDIUM HEAT 5 - 10 MINUTES. YIELDS 6 PORTIONS.

HELEN NIEMI

BARBECUED LIMA BEANS

MIX TOGETHER THE FOLLOWING:

1/2 CUP CHOPPED ONIONS	1 TEASPOON SALT
1/2 CUP CHOPPED GREEN PEPPERS	
3 TABLESPOONS SALAD OIL	3/4 CUP CATSUP
2 TABLESPOONS PREPARED MUSTARD	
1 TABLESPOON WORCESTERSHIRE SAUCE	
3 TABLESPOONS BROWN SUGAR	

PARTIALLY COOK ONE PACKAGE FROZEN LIMA BEANS. THEN STIR IN ABOVE SAUCE. PUT INTO CASSEROLE AND COVER. BAKE UNTIL TENDER.

BARBARA LEWIS

BROILED CHICKEN

SEASON 3 SMALL FRYERS CUT IN HALF OR 1 LARGE ONE

1/4 CUP MELTED BUTTER OR	2 1/2 TEASPOON SALT
MARGARINE	1/2 TEASPOON THYME
1 SMALL CLOVE GARLIC OR	1/4 TEASPOON BLACK PEPPER
POWDER, OR LIQUID	1/4 TEASPOON PAPRIKA
1/4 TEASPOON POULTRY SEASONING	
3 TABLESPOONS LEMON JUICE	

BROIL 45 TO 50 MINUTES, SKIN SIDE DOWN. FILL CAVITY WITH SAUCE. TURN AND KEEP BASTING UNTIL DONE AND GOLDEN BROWN.

BETTY FARMER

RICE AND GREEN CHILI CASSEROLE

3/4 POUND MONTEREY JACK CHEESE

3 CUPS SOUR CREAM (SALT SLIGHTLY)

1 1/2 CANS GREEN PEELED CHOPPED CHILI (4 OZ. SIZE)

3 CUPS COOKED RICE (SALT AND PEPPER RICE)

1/2 CUP GRATED CHEDDAR CHEESE

CUT JACK CHEESE INTO STRIPS. MIX SOUR CREAM AND GREEN CHILI THOROUGHLY. BUTTER A LARGE SIZE CASSEROLE DISH WELL. PUT IN LAYER OF RICE, LAYER OF SOUR CREAM MIXTURE AND LAYER OF JACK CHEESE. CONTINUE LAYERING, ENDING WITH RICE ON TOP. BAKE AT 350° FOR 1/2 HOUR. JUST BEFORE SERVING, SPRINKLE CHEDDAR CHEESE ON TOP AND CONTINUE BAKING JUST SO CHEESE MELTS.

BARBARA LEWIS

St. Mary's HOSPITAL

AND

GERIATRIC

DEPARTMENT WITH 24 HOUR ATTENDANCE

APPROVED BY --

JOINT COMMISSION ON

ACCREDITATION OF HOSPITALS

MEMBER OF --

OREGON HOSPITAL ASSN.

CATHOLIC HOSPITAL ASSN.

325-4321

1508 EXCHANGE

ASTORIA, OREGON

CHOP SUEY CASSEROLE

POUR 3 1/2 CUPS BOILING WATER OVER

1 CUP UNCOOKED RICE WITH 1 TEASPOON SALT.

LET STAND WHILE PREPARING:

1 1/2 POUND GROUND PORK

1 1/2 POUND GROUND BEEF

2 CUPS DICED CELERY

2 OR 3 ONIONS DICED

BROWN MEAT, CELERY, ONIONS AND ADD 1 CUP MUSHROOM SOUP,

4 TABLESPOONS SOY SAUCE 1 TABLESPOON BROWN SUGAR. MIX ALL

TOGETHER AND BAKE 1/2 HOUR COVERED AND 1/2 HOUR UNCOVERED IN
350° OVEN. SERVES 8.

ELMA DAVENPORT

JAMAICA JUNK

1 CUP RICE

8 CUPS BOILING WATER

1 CAN PIMENTO (CHOPPED)

1 LARGE CAN MUSHROOMS

4 PKGS. LIPTON CHICKEN NOODLE SOUP

2 POUNDS SAUSAGE (BROWN AND DRAINED)

SAUTE: 2 LARGE ONIONS, 3 CUPS CELERY, 1 GREEN PEPPER

MIX ALL TOGETHER AND LET STAND OVERNIGHT. PLACE IN CASSEROLE

AND BAKE 1 1/2 HOURS AT 350° COVERED. REMOVE COVER AND SPRINKLE

1 CUP SLIVERED ALMONDS ON TOP AND BAKE 1/2 HOUR UNCOVERED. MAKES
2 CASSEROLES.

ELMA DAVENPORT

A SPICY FISH DISH

BEAT 2 EGG YOLKS. GRADUALLY ADD 1 1/2 CUPS HOT THICK WHITE

SAUCE, 4 TEASPOONS WORCESTERSHIRE SAUCE, 1/2 TEASPOON DRY

MUSTARD, 2 TEASPOONS MINCED PARSLEY AND THOROUGHLY MIX.

ADD 1 CAN TUNA FLAKED OR 1 1/2 CUPS COOKED FLAKED FISH FILLETS.

POUR INTO CASSEROLE OR 4 INDIVIDUAL BAKING DISHES OR RAMSKINS.

TOP WITH TOASTED "BUTTERED" BREAD CRUMBS. BAKE IN HOT OVEN

400° FOR 10 MINUTES.

MARY LOU HAGGREN

CRAB CASSEROLE

3 CUPS COOKED MACARONI	1/4 CUP GRATED PARMESAN
1 1/4 CUPS CRAB MEAT	CHEESE
1 - 10 OZ. CAN MUSHROOM SOUP	2 TABLESPOONS FINE, DRY
2/3 CUPS MILK	BREAD CRUMBS
1 TEASPOON WORCESTERSHIRE SAUCE	
1/4 CUP SLIVERED ALMONDS	
1/4 CUP CHOPPED GREEN PEPPER	

MIX TOGETHER. BAKE AT 350° FOR 45 MINUTES.

CAROL SEPPA

CLAM FRITTERS

3/4 CUP FLOUR (CAKE)	1/2 CUP MILK OR CLAM
1 1/2 TEASPOONS BAKING POWDER	JUICE
10 CLAMS OR 2 CANS CLAMS	SALT AND PEPPER
1 TABLESPOON MELTED BUTTER	1 TABLESPOON CHOPPED
	ONION

BEAT EGGS. ADD MILK AND SIFTED DRY INGREDIENTS. MIX WITH EGG BEATER. ADD MELTED BUTTER, CLAMS AND ONION. FRY IN HOT GREASE LIKE PANCAKES.

CAROL SEPPA

POINT ADAMS PACKING CO.

COLUMBIA RIVER CANNED SALMON
OREGON FANCY WHITE MEAT TUNA

HAMMOND, OREGON

STUFFED BAKED POTATOES

BAKE AMOUNT OF POTATOES (WHITE) NEEDED, IN USUAL WAY. WHEN BAKED, CUT CRISSCROSS GASH ON TOP OF POTATO ONLY LARGE ENOUGH TO SCOOP OUT POTATO FROM SHELL. WHIP THE POTATO WITH MILK AND BUTTER UNTIL FLUFFY. ADD SALT AND PEPPER TO TASTE. BROWN 1 OR 2 SLICES OF CUT UP BACON PER POTATO UNTIL CRISP AND BROWN. DRAIN ON TOWELS AND ADD TO WHIPPED POTATOES. FILL POTATO SHELLS AND TOP WITH A PIECE OF CHEESE. RE-HEAT IN OVEN UNTIL HOT AND CHEESE IS MELTED. (ONION CAN BE SAUTED WITH BACON IF DESIRED. HAM CAN ALSO BE SUBSTITUTED OR OMIT BACON AND ADD FLAKED TUNA.)

LOIS RYDING

CLAM CHOWDER

1 DOZEN MINCED RAZOR CLAMS
1 SMALL TO MEDIUM ONION, MINCED
1/2 POUND BUTTER 1 QUART HALF AND HALF
6 MEDIUM POTATOES (DICED SMALL)
6 CARROTS, DICED SMALL 1/2 QUART MILK
SEAFOOD SEASONING TO TASTE

SIMMER 1/4 POUND BUTTER AND CLAMS AND SEASONING IN PAN 15 - 20 MINUTES. IN SEPARATE PAN, COOK CARROTS, POTATOES, ONION AND 1/4 POUND BUTTER UNTIL DONE. IN ANOTHER PAN, HEAT MILK AND HALF AND HALF TO JUST BELOW BOILING. COMBINE EVERYTHING AT FINALE AND SERVE. SERVES 6 TO 8. SUGGEST SERVING WITH GARLIC BREAD OR CHEESE BREAD.

CAROL OBIE

PACIFIC SEA FOOD COMPANY, INC.

WHOLESALE FISH AND SEA FOOD DEALERS ENGLUND MARINE SUPPLY CO.

3380 S.E. POWELL BLVD.
PORTLAND, OREGON

F. M. DULCICH
232-9604

FOOT OF 15TH STREET
ASTORIA, OREGON
325-4341

MARINE, FISHERIES, INDUSTRIAL SUPPLY

TUNA CASSEROLE

1 MEDIUM CAN CHINESE NOODLES (DRIED)
1/2 MEDIUM ONION, DICED 2 CANS TUNA
2 CUPS CELERY, DICED 2 CANS MUSHROOM SOUP
1/2 POUND - 6 OZ. PKG. CASHEWS
1/2 CUP WATER

WASH OFF SALT ON NUTS. MIX ALL INGREDIENTS TOGETHER,
SAVING 1/2 CUP NOODLES TO SPRINKLE ON TOP OF CASSEROLE.
BAKE 40 MINUTES AT 325 - 350°.

PAT HILTON

SEAFOOD CASSEROLE

MIX TOGETHER: 1 CAN CREAM SOUP
 1 1/2 CUPS MILK
 1/2 CUP SHERRY

THEN ADD: 1 1/2 CUPS UNCOOKED MINUTE RICE
 3 CANS FISH--LOBSTER, SHRIMP, CLAMS OR CRAB
 3/4 CUP GRATED CHEESE (RESERVE 1/2 FOR TOP)

IF COMPANY IS COMING, I ADD ALL OR PART OF THESE EXTRAS:

MUSHROOMS	GARLIC SALT
PARSLEY	PIMENTO
OLIVES	GREEN PEPPER
ALMONDS	WORCESTERSHIRE SAUCE
WATER CHESTNUTS	

BAKE 350° UNTIL BUBBLY (ABOUT 45 MINUTES)

DONNA GUSTAFSON

CRAB SUPREME

1 CAN (4 OZ.) BUTTON MUSHROOMS
1 1/4 CUP SLIVERED BLANCHED ALMONDS
1 SMALL GREEN PEPPER CUT INTO 1 INCH STRIPS
1 1/4 CUP MELTED BUTTER
2 TABLESPOONS ORANGE JUICE
1 TEASPOON LEMON JUICE
2 CANS CREAM OF MUSHROOM SOUP
1 1/2 TEASPOON CELERY SALT
1 1/4 CUP QUARTERED RIPE OLIVES
1 1/4 CUP CHOPPED PIMENTO
2 TABLESPOONS CHOPPED PARSLEY
DASH OF TABASCO SAUCE
SALT AND PEPPER
3 CANS CRAB MEAT

DRAIN MUSHROOMS AND RESERVE LIQUID. LIGHTLY SAUTE MUSHROOMS, ALMONDS AND GREEN PEPPER IN MELTED BUTTER. ADD MUSHROOM LIQUID, ORANGE AND LEMON JUICE, MUSHROOM SOUP AND CELERY SALT. BLEND WELL OVER LOW HEAT. STIR IN OLIVES, PIMENTO, PARSLEY AND TOBACCO SAUCE. ADD CRAB MEAT AND SEASON WITH SALT AND PEPPER. HEAT THOROUGHLY BUT DO NOT BOIL. SERVE OVER HOT RICE. 8 SERVINGS.

ESTY KNUTSEN

CRAB DISH

SIMMER 1 BUNCH GREEN ONIONS AND 1 CAN MUSHROOMS

ADD: 1 CAN OF MUSHROOM SOUP, THEN ADD CRAB,
2 TABLESPOONS MAYONNAISE AND JUICE OF 1/2 LEMON

HEAT CAREFULLY AFTER ADDING MAYONNAISE AND LEMON.

LEONA TOLONEN

EUNSTEADS

1 1/4 POUND AMERICAN CHEESE (1 CUP CUBED)
3 HARD COOKED EGGS, CHOPPED
1 - 7 OZ. CAN TUNA, FLAKED
2 TABLESPOONS CHOPPED GREEN PEPPER
2 TABLESPOONS CHOPPED ONION
2 TABLESPOONS CHOPPED STUFFED OLIVES
2 TABLESPOONS CHOPPED SWEET PICKLE
1/2 CUP MAYONNAISE OR SALAD DRESSING
6 HOT DOG BUNS

COMBINE INGREDIENTS, EXCEPT BUNS. MIX LIGHTLY. SPLIT BUNS AND FILL. PLACE BUNS IN ALUMINUM FOIL AND INTO A 250° OVEN ABOUT 30 MINUTES UNTIL FILLING IS HEATED AND CHEESE MELTS.

MARGIE THOMPSON

RUTH'S CASSEROLE

2 CUPS UNCOOKED RICE	1 CAN TUNA
1 CUP DICED GREEN PEPPER	1 TABLESPOON DRY MUSTARD
1 CUP DICED CELERY	1 TEASPOON CAYENNE
1 CAN TOMATO OR MUSHROOM SOUP	
1 TABLESPOON WORCESTERSHIRE SAUCE	
1 CUP GRATED CHEESE	1 CUP DICED ONIONS

MIX TOGETHER. BAKE 300° FOR 1 HOUR. TOP WITH SLICED OLIVES TO SERVE.

BEA CEDERBERG

"ERIDES" CASSEROLE

USE CAN OPENER ON ONE OR TWO CANS SPANISH RICE. ADD ONE CAN DRAINED SHRIMP. HEAT TO SERVE. HELPS IF YOU FIRST SAUTE SOME ONION, CELERY AND ADD A LITTLE GREEN PEPPER. SMALL CAN OF PEAS, IF YOU WISH TO ADD LATER.

PAT LOUKAS

FLORENTINE SOLE

2 CUPS DRAINED COOKED SPINACH (ABOUT 1 1/2 PKGS. FROZEN)
1 PINT COMMERCIAL SOUR CREAM
MIX IN: 1 1/2 TABLESPOONS FLOUR
1/4 CUP FINELY CHOPPED GREEN ONIONS
1 TABLESPOON LEMON JUICE
1 TEASPOON SALT

COMBINE HALF SOUR CREAM MIXTURE WITH SPINACH. LINE SHALLOW BAKING PAN WITH IT COMING UP THE SIDES OF PAN. PUT 1 - 1 1/2 POUNDS FILLETS (ENGLISH OR PETRALE) ON SPINACH, OVERLAP IF NECESSARY. DOT WITH BUTTER. SPREAD REMAINING SOUR CREAM MIXTURE OVER SOLE. DUST WITH PAPRIKA. BAKE AT 375° FOR 25 MINUTES.

MARGARET BRANHAM

HALIBUT CASSEROLE

SKIN AND BONE 1 1/2 POUNDS HALIBUT. CUT IN 1 1/2 INCH SQUARES. MAKE A VERY THICK WHITE SAUCE, USING YOUR FAVORITE RECIPE. ADD 3/4 CUP GRATED YELLOW CHEESE AND 1 TABLESPOON OR MORE NUTMEG. POUR SAUCE OVER HALIBUT (OR OTHER WHITE FISH) IN CASSEROLE AND BAKE IN 350° OVEN ABOUT 45 MINUTES OR UNTIL FISH IS COOKED. SERVES 4.

BETSY AASE

OTTER TRAWL. COMMISSION OF OREGON

"GOOD SEAFOODS WELL PREPARED ARE GOOD EATING"

CLAM LOAF

2 EGGS	1 GREEN PEPPER
2 DOZEN OR MORE CLAMS	1 SMALL ONION
1 POUND PORK SAUSAGE	1 CLOVE GARLIC
2 CUPS CRACKER CRUMBS	SALT
1 CUP MILK OR CLAM JUICE	PEPPER
1 SMALL CAN PIMENTOS	

BEAT EGGS. CUT UP CLAMS AND PIMENTOS. DICE GREEN PEPPER, ONION AND GARLIC. MIX ALL INGREDIENTS WELL WITH HANDS. TOP WITH A LITTLE CRACKER MEAL AND PAPRIKA. BAKE IN MODERATE OVEN FOR 1 HOUR IN SQUARE PAN.

CAROL SEPPA

CLAM SOUFFLE

12 SODA CRACKERS (CRUMBLE IN A DISH)
1 CUP MILK---POUR OVER CRACKERS
1 CAN CLAMS (USE PART OF LIQUID)
3 EGGS, WELL BEATEN
1/4 CUP MELTED BUTTER
SALT AND PEPPER TO FLAVOR

MIX ALL INGREDIENTS TOGETHER. BAKE 30 MINUTES IN 350° OVEN.

SHEALA FREDRICKSON

CLAM FRITTERS

2 DOZEN FINELY DICED CLAMS	3 EGGS, SLIGHTLY BEATEN
1 PINT CRUSHED SODA CRACKERS	SALT AND PEPPER
1/2 PINT MILK OR CLAM LIQUID	MINCED ONION TO TASTE

MIX ALL INGREDIENTS. IT IMPROVES THE TEXTURE IF ALLOWED TO STAND FOR 30 MINUTES. FRY IN PATTIES IN HOT PAN, WITH AMPLE GREASE.

BEVERLY DUFF

SALMON PATTIES

BEAT 2 EGGS WELL

ADD: 1/3 CUP SALMON OIL

2 SMALL CANS SALMON

2 - 3 TABLESPOONS MINCED ONION

1 TEASPOON DRY MUSTARD

DASH (1 OR 2 DROPS) TOBASCO

1 TEASPOON WORCESTERSHIRE

SAUCE

1 1/2 CUPS SEASONED BREAD
CUBES

* PLACE 2 TABLESPOONS MELTED BUTTER IN SKILLET OR ELECTRIC FRY PAN (ABOUT 350°). SHAPE INTO SMALL BALLS AND BROWN IN BUTTER. TURN OFTEN TO GET EVEN BROWNESS. SAUCE: HEAT 1 CAN TOMATO SOUP WITH 1/2 CUP SOUR CREAM AND SERVE WITH SALMON PATTIES.

LOIS RYDING

TUNA CURRY

1 CAN TUNA

2 1/2 CUPS COOKED RICE

1 TEASPOON CURRY

1 CAN MUSHROOM SOUP

1 CAN MUSHROOMS

BAKE 350° FOR 30 MINUTES.

DONNA GUSTAFSON

IN SEAFOODS - - IT'S
BUMBLE BEE BRAND
SALMON - TUNA - CRAB



CURRIED RICE

2 CUPS COOKED RICE	1/4 TEASPOON PEPPER
2 TABLESPOONS CHOPPED GREEN ONIONS	
2 CANS MUSHROOM SOUP	1 TEASPOON CURRY
1 CAN DRAINED MUSHROOMS	2 CANS DRAINED SHRIMP
1 PACKAGE SLIVERED ALMONDS	

MIX TOGETHER. BAKE 45 MINUTES IN 350° OVEN. GOOD WITH FOWL.

CAROL SEPPA

SHRIMP-STUFFED FILLETS

1 CUP SHRIMP (CANNED)	1/2 TEASPOON SALT
1 CUP COOKED WILD RICE	1/4 CUP MELTED BUTTER
1/2 TEASPOON CURRY POWDER	
2 POUNDS FISH FILLETS (PETRALE OR ENGLISH)	

COMBINE SHRIMP, RICE, CURRY POWDER, SALT AND BUTTER. SPREAD BETWEEN LAYERS OF FILLETS. DOT TOP OF FILLETS WITH BUTTER. BAKE AT 350° FOR 30 - 40 MINUTES. SERVES 4.

MARGARET ERANHAM

CLAM FRITTERS

2 CUPS CHOPPED FRESH CLAMS	1/2 TEASPOON SALT
4 SODA CRACKERS, CRUSHED	1/8 TEASPOON PEPPER
2 EGGS, SLIGHTLY BEATEN	

COMBINE ALL INGREDIENTS. DROP BY SPOONFUL ONTO OILED GRIDDLE AND FRY OVER MEDIUM HEAT, BROWNING EQUALLY. (FRESH SALMON OR CRAB MAY BE SUBSTITUTED FOR THE CLAMS)

LAINA PURNS

SEAFOOD SUPREME

4 CUPS CRAB, SHRIMP OR LOBSTER MIXED
1 CUP SOFT BREAD CRUMBS
2 CUPS COOKED RICE
2 TABLESPOONS CHOPPED PIMENTO
2 TABLESPOONS CHOPPED GREEN PEPPER
1 - 4 OZ. CAN MUSHROOMS AND LIQUID
1 CAN MUSHROOM SOUP
1/2 CUP RICH MILK
1/2 CUP MAYONNAISE
2 TABLESPOONS CAPERS
2 EGGS, BEATEN

GENTLY COMBINE ALL INGREDIENTS. TURN INTO A BUTTERED CASSEROLE AND BAKE 1 HOUR AT 350°. THIS IS A PINE TAVERN ORIGINAL RECIPE FROM BEND, OREGON.

SANDY DELPHIA

SEAFOOD FONDUE

8 SLICES OF BREAD
1 CUP SHRIMP (CANNED OR FRESH)
1 CUP CRAB (CANNED OR FRESH)
1/2 CUP MAYONNAISE
1 CAN MUSHROOM OR CELERY SOUP
SALT, PEPPER, GRATED CHEESE AND PAPRIKA
1 CUP CHOPPED CELERY
1 CUP MILK
4 EGGS, BEATEN
1 CHOPPED ONION
1 GREEN PEPPER

DICE HALF OF BREAD AND PUT INTO CASSEROLE. MIX SEAFOOD, MAYONNAISE, GREEN PEPPER, CELERY, ONION, SALT AND PEPPER. PLACE OVER BREAD CUBES. TRIM CRUSTS FROM REMAINING 4 SLICES AND CUBE AND PUT ON TOP OF SEAFOOD MIXTURE. MIX EGGS AND MILK AND POUR OVER TOP. PLACE IN REFRIGERATOR OVERNIGHT. THEN BAKE AT 325° FOR 15 MINUTES. THEN POUR THE SOUP OVER THE TOP. THEN SPRINKLE WITH CHEESE AND PAPRIKA AND BAKE 1 HOUR AT 325°.

VIRGINIA JOHNSON



Cookies

ALA LUM COOKIES

1 CUP BROWN SUGAR

1 CUP SUGAR

1 CUP SHORTENING

2 EGGS

1 TEASPOON SALT

1 TEASPOON SODA

1 TEASPOON BAKING POWDER

2 CUPS FLOUR

1 CUP ROLLED OATS

1 CUP WHEATIES

2 CUPS RICE KRISPIES

1 CUP CHOPPED WALNUTS

2 TEASPOONS VANILLA

MIX SHORTENING AND SUGARS, ADD EGGS, SIFT DRY INGREDIENTS. ADD TO CREAMED MIXTURE. ADD OTHER DRY CEREALS, NUTS AND VANILLA. MIX WELL. BAKE 350° FOR 10 MINUTES.

VIVIAN GRAVES

CRISPY OATMEAL COOKIES

1 POUND MARGARINE

6 CUPS QUICK OATS

2 CUPS FLOUR

1 POUND BROWN SUGAR

1 TEASPOON SALT

1/2 CUP BOILING WATER

2 TEASPOONS SODA

1 TEASPOON VANILLA

MELT MARGARINE. COMBINE NEXT FOUR DRY INGREDIENTS IN A LARGE BOWL. MAKE A WELL IN INGREDIENTS. ADD BOILING WATER TO SODA. POUR MELTED BUTTER, SODA MIXTURE AND VANILLA INTO WELL OF DRY INGREDIENTS AND MIX WELL. COVER WITH SARAN WRAP AND LET STAND IN REFRIGERATOR ALL NIGHT. (BATTER WILL BECOME QUITE HARD.)

FORM BALLS ON GREASED BAKING SHEET AND PRESS FLAT WITH A FLOURED GLASS (NOT TOO THIN). BAKE AT 375° FOR 10 MINUTES.

CAROL JACOBSEN

APPLESAUCE NUT SQUARES

1 CUP SHORTENING

1 CUP BROWN SUGAR

2 EGGS

2/3 CUP ALL BRAN

2/3 CUP FLOUR

3/4 TEASPOON SALT

1 CUP APPLESAUCE

1 CUP NUTS

1/2 CUP RAISINS

CREAM SHORTENING AND SUGAR. ADD EGGS AND REST OF INGREDIENTS. BAKE IN 8" SQUARE PAN 350° FOR 1 HOUR. CUT INTO SERVING PIECES. SERVE WITH WHIPPED CREAM OR LEMON HARD SAUCE.

BEA CEDERBERG

SIX-IN-ONE-COOKIES

2 CUPS MARGARINE	1 TEASPOON VANILLA
1 CUP WHITE SUGAR	4 CUPS FLOUR
1 CUP BROWN SUGAR	1 TEASPOON BAKING SODA
2 EGGS, BEATEN	1/2 TEASPOON SALT

DOUGH: CREAM BUTTER AND SUGARS UNTIL LIGHT AND FLUFFY. ADD EGGS AND VANILLA, MIX WELL. SIFT TOGETHER FLOUR, SODA, SALT, GRADUALLY ADD TO CREAMED MIXTURE, BEATING WELL AFTER EACH ADDITION.

FLAVORS

DIVIDE DOUGH INTO SIX PARTS.

- ADD: 1. 1/2 CUP COCONUT
2. 1/2 CUP PECANS OR WALNUTS
3. 1/2 TEASPOON NUTMEG AND 1 TEASPOON CINNAMON
4. ONE (1 OZ.) SQUARE MELTED UNSWEETENED CHOCOLATE
5. CHOCOLATE CHIPS (OR OTHER FLAVORED)
6. PLAIN

CHILL 30 MINUTES. SHAPE DOUGH INTO 6 ROLLS, ABOUT 1 1/2" IN DIAMETER. WRAP AND FREEZE. TO BAKE, SLICE FROZEN DOUGH 1/8" THICK. BAKE ON LIGHTLY GREASED SHEET 10 TO 12 MINUTES AT 375°. MAKES 18 DOZEN. FREEZER PERIOD FOR DOUGH - 6 MOS.

VIRGINIA REITER

GUMDROP COOKIES

CREAM:

1 CUP SHORTENING (HALF BUTTER) AND 1 CUP BROWN SUGAR

ADD 2 BEATEN EGGS.

SIFT AND ADD:

2 CUPS FLOUR	1 TEASPOON SODA
1 TEASPOON BAKING POWDER	1/2 TEASPOON SALT

ADD:

1 TEASPOON VANILLA	2 CUPS OATMEAL
1 CUP COCONUT	1 CUP CUT-UP GUMDROPS
1/2 CUP NUTS	

ROLL INTO BALLS THE SIZE OF WALNUTS. FLATTEN AND BAKE IN MODERATE OVEN (375°) UNTIL DONE - - ABOUT 12 MINUTES.

LOIS RYDING

CREAM WAFERS

1 CUP SOFT BUTTER
2 CUPS SIFTED FLOUR

$\frac{1}{3}$ CUP CREAM
 $\frac{1}{4}$ TEASPOON SALT

MIX, BLEND ALL INGREDIENTS WELL. CHILL. HEAT OVEN TO 375° . ROLL OUT DOUGH, KEEPING HALF OF IT REFRIGERATED UNTIL READY TO ROLL. CUT WITH $1\frac{1}{2}$ " CUTTER. TRANSFER ROUND TO A WAXED PAPER WITH TWO TEASPOONS CINNAMON AND $\frac{1}{2}$ CUP SUGAR BLENDED. PLACE ON UNGREASED BAKING SHEET, PRICK WITH FORK ABOUT FOUR TIMES. BAKE 7 TO 9 MINUTES.

DOROTHY MATTSON

CHOCOLATE BARS

$\frac{1}{2}$ CUP BUTTER MELTED
 $1\frac{1}{2}$ SQUARES CHOCOLATE
 $\frac{3}{4}$ TEASPOON FLOUR
 $\frac{1}{2}$ CUP WALNUTS, MORE IF DESIRED
 $\frac{1}{2}$ TEASPOON BAKING POWDER

1 CUP SUGAR
3 EGGS, WELL BEATEN
1 TEASPOON VANILLA
 $\frac{1}{2}$ TEASPOON SALT

MIX INGREDIENTS. BAKE AT 375° 25 - 30 MINUTES IN BUTTERED $8 \times 8 \times 2$ " PAN. CUT INTO STRIPS, ROLL IN POWDERED SUGAR.

SUSAN ALDERMAN

WHEATIES NOUGAT BARS

3 TABLESPOONS BUTTER
4 CUPS WHEATIES
 $\frac{1}{2}$ CUP COARSELY CHOPPED NUTS
 $\frac{1}{2}$ CUP MOIST SHREDDED COCONUT
7 SQUARES SWEET OR SEMI-SWEET CHOCOLATE, MELTED (4 oz.)

$\frac{1}{2}$ LB. MARSHMALLOWS
 $\frac{1}{2}$ TEASPOON SALT

MELT BUTTER AND MARSHMALLOWS OVER HOT WATER, STIRRING OCCASIONALLY. TAKE FROM HEAT. FOLD IN WHEATIES, NUTS, COCONUT, AND SALT. PAT MIXTURE EVENLY IN BUTTERED 8 " OR 9 " SQUARE PAN. POUR MELTED CHOCOLATE OVER TOP AND SPREAD EVENLY. CHILL ONE HOUR. MAKES ABOUT 32 BARS.

MRS. LARRY DOBNER

SPICY MOLASSES COOKIES

1 CUP SHORTENING	3 CUPS SIFTED FLOUR
3/4 CUP UNDILUTED EVAPORATED MILK	
1 CUP SUGAR	2 TEASPOONS BAKING SODA
1 EGG	1 TEASPOON SALT
1/2 CUP MOLASSES	1 TEASPOON CINNAMON
3/4 TEASPOON VINEGAR	

CREAM SHORTENING AND SUGAR. ADD EGG AND MOLASSES. BEAT WELL. STIR IN VINEGAR AND EVAPORATED MILK. MIX AND SIFT DRY INGREDIENTS. ADD TO MOLASSES MIXTURE. DROP FROM TABLESPOON ON GREASED BAKING SHEET. BAKE AT 350° FOR ABOUT 15 MINUTES. MAKES ABOUT 6 DOZEN.

ESTY KNUTSEN

CHOCOLATE CINNAMON BARS

2 CUPS SIFTED FLOUR	1/2 CUP SHORTENING
1 TEASPOON BAKING POWDER	1 EGG, WHOLE
1 1/3 CUPS SUGAR	1 EGG, SEPARATED
4 TEASPOONS CINNAMON	1 - 6 OZ. PACKAGE SEMI-SWEET CHOCOLATE BITS
1/2 CUP BUTTER	
1/2 CUP CHOPPED WALNUTS	

MIX AND SIFT FLOUR, BAKING POWDER, 1 CUP SUGAR AND 3 TEASPOONS CINNAMON. ADD BUTTER, SHORTENING, 1 EGG AND 1 EGG YOLK. BLEND WELL WITH WOODEN SPOON OR ON LOW SPEED OF ELECTRIC MIXER. TURN INTO A LIGHTLY GREASED 13 x 9" PAN. SPREAD EVENLY WITH SPATULA. BEAT EGG WHITE SLIGHTLY. BRUSH OVER MIXTURE. COMBINE REMAINING 1/3 CUP SUGAR, 1 TEASPOON CINNAMON, CHOCOLATE PIECES AND WALNUTS. SPRINKLE OVER TOP. BAKE IN A MODERATE OVEN (350°) FOR 25 MINUTES. COOL. CUT INTO BARS.

EDNA LOVVOLD

CARAMEL COOKIES

36 KRAFT CARAMELS	3 TABLESPOONS CREAM
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MELT OVER HOT WATER THE ABOVE INGREDIENTS. STIR IN 1 HEAPING CUP CORN FLAKES, RICE KRISPIES, COCONUT AND WALNUTS. BUTTER SPOON AND STIR MELTED MIXTURE OVER CEREALS AND WALNUTS. DROP ON WAXED PAPER UNTIL SET. YIELDS 4 DOZEN.

HELEN NIEMI

SUGAR COOKIES

MIX TOGETHER:

1/2 CUP BUTTER

1 CUP SUGAR

1 TEASPOON VANILLA

1/2 CUP SHORTENING

1 BEATEN EGG

SIFT TOGETHER:

2 CUPS SIFTED FLOUR

1/2 TEASPOON CREAM OF TARTAR

1/2 TEASPOON SODA

1/4 TEASPOON SALT

ROLL IN BALLS AND PRESS DOWN WITH GLASS DIPPED IN WATER AND SUGAR. BAKE AT 410° UNTIL LIGHT BROWN (6-8 MINUTES)

LEONA TOLONEN

PECAN TASSIES

1 - 3 OZ. PACKAGE CREAM CHEESE

1/2 CUP BUTTER OR MARGARINE

1 CUP SIFTED ALL-PURPOSE FLOUR

LET CREAM CHEESE AND BUTTER SOFTEN AT ROOM TEMPERATURE. BLEND TOGETHER. STIR IN FLOUR. CHILL ONE HOUR. SHAPE IN 2 DOZEN 1" BALLS, PLACE IN UNGREASED 1 3/4" MUFFIN PANS. PRESS DOUGH AGAINST BOTTOMS AND SIDES.

PECAN FILLING

1 EGG

3/4 CUP BROWN SUGAR

1 TABLESPOON SOFT BUTTER OR MARGARINE

1 TEASPOON VANILLA

DASH OF SALT

2/3 CUP COARSELY BROKEN PECANS

BEAT TOGETHER EGG, BROWN SUGAR, BUTTER, VANILLA AND SALT UNTIL SMOOTH. DIVIDE HALF PECANS AMONG PASTRY LINED PANS. ADD EGG MIXTURE AND TOP WITH REMAINING PECANS. BAKE 325° 25 MINUTES OR UNTIL FILLING IS SET. COOL, REMOVE FROM PANS. MAKES 2 DOZEN.

BEA CEDERBERG

CHOCOLATE MERINGUES

1 EGG WHITE	1/8 TEASPOON SALT
2/3 CUP SUGAR	1/3 CUP CHOCOLATE BITS
1/2 TEASPOON VANILLA	

BEAT EGG WHITE STIFF. ADD SUGAR GRADUALLY, FOLDING IT IN. FOLD IN REMAINING INGREDIENTS. DROP BY TEASPOON ON GREASED BAKING SHEET. BAKE 325° FOR 15 MINUTES, UNTIL LIGHTLY BROWNED AND FIRM.

EMMA JOSSY

EASY HOLIDAY COOKIES

3 CUPS FLOUR	3/4 TEASPOON SODA
1/2 TEASPOON SALT	2 TEASPOONS BAKING POWDER
1 CUP SHORTENING OR MARGARINE	2 EGGS
1 TEASPOON MILK	1 CUP SUGAR
1 TEASPOON VANILLA	

MIX DRY INGREDIENTS LIKE PIE CRUST WITH SHORTENING. ADD EGGS, MILK, SUGAR AND VANILLA. CHILL WELL. ROLL, CUT AND BAKE AT 350° ABOUT 10 MINUTES. DECORATE IF DESIRED.

FRANCES CRANDALL

MOLASSES CHOCOLATE BARS

1 EGG, BEATEN	1 CUP SIFTED FLOUR
1/2 CUP SUGAR	1/2 TEASPOON SALT
1/2 CUP LIGHT MOLASSES	1/4 TEASPOON BAKING SODA
1/4 CUP MELTED SHORTENING	2/3 CUP CHOPPED WALNUTS
1 - 6 OZ. PACKAGE SEMI-SWEET CHOCOLATE PIECES	
1/2 TEASPOON VANILLA	

COMBINE EGG, SUGAR, MOLASSES, SHORTENING AND VANILLA. SIFT IN FLOUR, SALT AND SODA. ADD NUTS AND CHOCOLATE PIECES. SPREAD IN LIGHTLY GREASED AND FLOURED 9" SQUARE PAN. BAKE AT 350° FOR 45 MINUTES. SIFT POWDERED SUGAR OVER TOP AND CUT INTO BARS. (ABOUT 1 1/2 DOZEN)

FERN JOHANSEN

DANISH PUFF PASTRY

1 CUP FLOUR

1/2 CUP BUTTER

CUT TOGETHER AS FOR PASTRY AND SPRINKLE WITH 2 TABLESPOONS WATER. MIX WITH FORK. DIVIDE DOUGH IN HALF. PAT DOUGH IN TWO STRIPS ON GREASED COOKIE SHEET. (STRIP SHOULD BE APPROXIMATELY 12" OR 13" AND 3" APART.)

PART 2

1/2 CUP BUTTER

1 TEASPOON ALMOND EXTRACT

1 CUP WATER

1 CUP FLOUR

3 EGGS

BRING WATER AND BUTTER TO A BOIL. REMOVE FROM HEAT AND ADD FLAVORING. STIR IN ALL OF FLOUR IMMEDIATELY. STIR UNTIL SMOOTH. ADD ONE EGG AT A TIME, BEAT UNTIL SMOOTH AFTER EACH. SPREAD SECOND MIXTURE ON STRIPS AND BAKE UNTIL BROWN AND CRISP. COOL AND FROST WITH POWDERED SUGAR FROSTING AND SPRINKLE GENEROUSLY WITH TOASTED ALMONDS. BAKE AT 350° FOR 1 HOUR. (DOUGH WILL RISE AND FALL LIKE CREAM PUFF DOUGH.)

CHARLENE NELSON

APPLE CHEW COOKIES

BEAT UNTIL FLUFFY:

1 CUBE BUTTER (1/2 CUP)

1 CUP SUGAR

1/2 CUP SHORTENING

1 EGG

ADD:

1/2 CUP COCONUT

1 1/2 CUPS ROLLED OATS
(QUICK OR REGULAR)

SIFT AND ADD:

1 1/2 CUP FLOUR

1 TEASPOON SODA

1 TEASPOON BAKING POWDER

1/2 TEASPOON SALT

ADD:

1 TEASPOON VANILLA

1 CAN APPLE CUBELETTES (DRAIN OFF MOST LIQUID)

DROP BY SPOONFUL ON COOKIE SHEET AND BAKE AT 375° 12 TO 15 MINUTES. REMOVE FROM COOKIE SHEET IMMEDIATELY.

CHARLENE NELSON

BUTTERSCOTCH CRUNCH COOKIES

1/2 CUP SOFT BUTTER OR OLEO 2 CUPS SIFTED ALL PURPOSE
 1 1/4 CUPS FIRMLY PACKED FLOUR
 BROWN SUGAR 1/2 TEASPOON SALT
 2 TEASPOONS BAKING POWDER 1 TEASPOON VANILLA
 1 CUP CRUSHED READY-TO-EAT SWEET CEREAL
 1/2 CUP CHOPPED NUT MEATS 2 EGGS
 2 TABLESPOONS MILK

HEAT OVEN TO 375°. BEAT BUTTER UNTIL CREAMY. ADD SUGAR GRADUALLY, BEATING UNTIL FLUFFY. BLEND IN VANILLA AND EGGS. SIFT FLOUR TOGETHER WITH BAKING POWDER AND SALT. ADD TO CREAMED MIXTURE ALTERNATELY WITH MILK. STIR IN CEREAL AND NUTMEATS. DROP BY TEASPOONS ONTO GREASED COOKIE SHEET. IF DESIRED, PRESS A NUTMEAT INTO EACH COOKIE. BAKE 8 TO 10 MINUTES IN 375° OVEN.

BETTY JOHNSON

NEAPOLITAN COOKIES

DARK MIXTURE

3 CUPS FLOUR
 1/2 TEASPOON CINNAMON
 1/2 TEASPOON CLOVES
 1 TEASPOON SODA
 1/4 TEASPOON SALT
 1 CUP NUTS
 1 CUP SHORTENING
 1 1/2 CUPS BROWN SUGAR
 2 EGGS

LIGHT MIXTURE

2 CUPS FLOUR
 1/4 TEASPOON SODA
 1/2 TEASPOON SALT
 1/2 CUP SHORTENING
 3/4 CUP SUGAR
 1 EGG
 1 TEASPOON VANILLA
 1/2 TEASPOON ALMOND EXTRACT
 3/4 CUP RAISINS (CHOPPED FINE)
 12 CANDIED CHERRIES (CUT)
 2 TABLESPOONS WATER

PACK HALF OF THE DARK MIXTURE INTO SQUARE 8" x 8" PAN. PACK LIGHT MIXTURE ON TOP OF DARK. COVER WITH REMAINING DARK MIXTURE. CHILL OVERNIGHT. SLICE COOKIES INTO FOUR PARTS, THEN SLICE INTO 1/4" THICKNESS. BAKE 375° FOR 10 MINUTES.

LOIS AHOLA

PRINCESS GEMS

1 CUP SHORTENING	1/2 CUP BUTTER
2 TEASPOONS POWDERED BAKERS AMONIA	
(GET AT DRUGSTORE)	
2 CUPS SUGAR	2 1/2 CUPS FLOUR
1 CUP SHREDDED COCONUT	

CREAM SHORTENING AND BUTTER. ADD BAKERS AMONIA AND THEN SUGAR GRADUALLY. CREAM WELL. ADD FLOUR A LITTLE AT A TIME AND THEN COCONUT. FORM SMALL BALLS ABOUT 3/4 INCHES IN DIAMETER BETWEEN HANDS. PLACE ON COOKIE SHEET AND BAKE IN 325° OVEN FOR ABOUT 20 MINUTES OR UNTIL LIGHTLY BROWNED. ROLL IN POWDERED SUGAR WHILE WARM. MAKES ABOUT 6 DOZEN.

VIRGINIA JOHNSON

CHOCOLATE SQUARES

1 CUP BUTTER	1 TEASPOON VANILLA
1/2 CUP SUGAR	2 EGG YOLKS
1/2 CUP BROWN SUGAR	

BEAT UNTIL LIGHT. ADD 1 CUP FLOUR AND 1 CUP ROLLED OATS. BAKE 20 MINUTES AT 350° IN 10 x 13" PAN. REMOVE FROM OVEN AND LET STAND 10 MINUTES. MELT 3 OR 4 SQUARES CHOCOLATE (SWEET) AND 2 TABLESPOONS BUTTER. SPREAD OVER COOKIES AND SPRINKLE WITH NUTS. CUT WHEN COOL.

SUS FULTON

COCONUT MACAROONS

2 EGG WHITES	DASH OF SALT
1/2 TEASPOON VANILLA	2/3 CUP SUGAR
ONE 3 1/2 OZ. CAN (1 1/3 CUP) FLAKED COCONUT	

BEAT EGG WHITES WITH DASH OF SALT AND THE VANILLA UNTIL SOFT PEAKS FORM. GRADUALLY ADD SUGAR, BEATING UNTIL STIFF PEAKS FORM. FOLD IN COCONUT. DROP BY ROUNDED TEASPOONS ONTO GREASED COOKIE SHEET. BAKE IN SLOW OVEN (325°) 20 MINUTES. MAKES 1 1/2 DOZEN.

BEA CEDERBERG

CHOCOLATE CHIP OATMEAL COOKIES

1 1/2 CUPS FLOUR	2 EGGS, UNBEATEN
1 TEASPOON SODA	1 TEASPOON HOT WATER .
1 TEASPOON SALT	1 CUP NUTMEATS
1 CUP SHORTENING	1 PACKAGE CHOCOLATE CHIPS
3/4 CUP WHITE SUGAR	2 CUPS OATMEAL
3/4 CUP BROWN SUGAR	1 TEASPOON VANILLA

CREAM SHORTENING AND SUGAR. ADD REMAINING INGREDIENTS. BAKE IN 375° OVEN 10 TO 15 MINUTES.

PAT WHITTEN

MY MAN OATMEAL COOKIES

CREAM TOGETHER:

1 CUP SHORTENING	1 EGG
1/2 CUP WHITE SUGAR	1/2 CUP BROWN SUGAR

THEN ADD 1 TEASPOON VANILLA

SIFT TOGETHER THEN ADD TO CREAMED MIXTURE:

1/2 TEASPOON SODA	1/2 TEASPOON BAKING POWDER
1/2 TEASPOON SALT	1 CUP FLOUR

THEN ADD 1 CUP OATMEAL, 1/2 CUP COCONUT AND 1/2 CUP NUTS

DROP BY TEASPOONSFUL ON COOKIE SHEET. BAKE AT 350° 15 MINUTES.

FRAN SEVERSON

CONGO BARS

MELT 2/3 CUP BUTTER WITH A POUND OF BROWN SUGAR. COOL. BEAT 3 EGGS, THEN ADD SUGAR MIXTURE AND 2 3/4 CUPS FLOUR, 2 1/2 TEASPOONS BAKING POWDER, 1/2 TEASPOON SALT, 1 TEASPOON VANILLA, 1 CUP NUT MEATS CHOPPED, AND 1 SMALL PACKAGE CHOCOLATE CHIPS. BAKE AT 350° IN 9 X 13" PAN FOR 35 MINUTES. SHOULD BE A LITTLE MOIST LIKE A BAR COOKIE. REMOVE FROM OVEN AND CUT INTO SQUARES WHEN COOL.

VIRGINIA JOHNSON

M AND M COOKIES

1 CUP BUTTER
1/2 CUP WHITE SUGAR
1 CUP BROWN SUGAR
1 TEASPOON VANILLA
2 EGGS, BEATEN

1 TEASPOON BAKING POWDER
1 TEASPOON SODA
1/2 TEASPOON SALT
3 CUPS FLOUR
1 LB. M AND M CANDIES

BAKE AT 350° ABOUT 10 - 12 MINUTES.

MARGARET HILL

ORANGE COOKIES

CREAM:

1 CUP SHORTENING
1/2 CUP WHITE SUGAR

1/2 CUP BROWN SUGAR

ADD:

2 TABLESPOONS ORANGE JUICE
1 TABLESPOON ORANGE RIND

SIFT AND ADD:

2 1/2 CUPS FLOUR
1 TEASPOON SODA

1/4 TEASPOON SALT

ADD: 1/2 CUP NUTS

1 TEASPOON VANILLA

BAKE 350° UNTIL LIGHT BROWN. FROST WITH 2 CUPS POWDERED SUGAR AND 1 TABLESPOON ORANGE RIND. ADD ORANGE JUICE TO MAKE THIN FROSTING.

BEA CEDERBERG

UNBAKED PEANUT BUTTER - OATMEAL COOKIES

2 CUPS SUGAR
1 CUBE MARGARINE
1/2 CUP CANNED MILK
1 SQUARE CHOCOLATE

1/2 CUP PEANUT BUTTER
3 CUPS OATMEAL
1/2 TEASPOON VANILLA
PINCH OF SALT

COMBINE SUGAR, MARGARINE, MILK AND CHOCOLATE. BOIL HARD ONE MINUTE. REMOVE FROM HEAT AND ADD PEANUT BUTTER, VANILLA AND SALT. POUR OVER OATMEAL IN LARGE BOWL AND MIX WELL. (NUTS MAY BE ADDED) DROP BY SPOONFUL ON WAXED PAPER OR GREASED PAN.

AUNE MALMBERG

MALTED MOCHA DREAMS

COMBINE:

1 3/4 CUP SIFTED FLOUR

3/4 CUP BUTTER

2/3 CUP BROWN SUGAR

WITH PASTRY BLENDER UNTIL MIXTURE RESEMBLES CORN MEAL. PRESS MIXTURE FIRMLY INTO UNGREASED 13 X 9 X 2" PAN. BAKE IN MODERATE OVEN (350°) FOR 10 MINUTES.

MEANWHILE, BEAT 3 EGGS UNTIL FOAMY. GRADUALLY ADD 1/2 CUP SUGAR. BEAT UNTIL THICK. ADD 1/4 CUP FLOUR, 1 TEASPOON BAKING POWDER, 1/4 TEASPOON SALT, 3/4 CUP CHOCOLATE MALTED MILK POWDER. STIR IN 2 TEASPOONS VANILLA, 1 CUP COCONUT, 1 CUP CHOPPED WALNUTS OR PECANS. SPREAD OVER BAKED MIXTURE. BAKE AT 350° FOR 25 TO 30 MINUTES LONGER. CUT INTO BARS.

BILLIE ANN KUMPULA

GRAHAM CRACKER BARS

LINE 13 X 9" PAN WITH WHOLE GRAHAM CRACKERS

FILLING:

BEAT 2 EGGS. ADD 1/2 CUP MILK, 1 1/2 CUPS BROWN SUGAR, 1 1/2 CUPS BUTTER. BRING TO A BOIL, STIRRING CONSTANTLY AS IT BURNS EASILY. REMOVE FROM HEAT AND ADD 1 1/2 CUPS CRACKER CRUMBS, 1 1/2 CUPS COCONUT (ANGEL FLAKE), 2/3 CUP NUTS. SPREAD OVER CRACKERS WHILE STILL WARM. COVER WITH WHOLE CRACKERS AND PRESS DOWN. FROST WITH BUTTER ICING. MAKE DAY AHEAD AND REFRIGERATE TO MOISTEN CRACKERS.

MARIANNE RODGERS

INEZ' COOKIES

1 CUP BROWN SUGAR

1 CUP WHITE SUGAR

1 CUP MARGARINE

1 CUP SALAD OIL

MIX AND BEAT. ADD 2 BEATEN EGGS AND 1 CUP MASHED CORN FLAKES, 1/2 CUP COCONUT FLAKES, 1 CUP OATMEAL (QUAKERS OATS), ONE 6 OZ. PACKAGE BUTTERSCOTCH CHIPS, 1 TEASPOON VANILLA, 1/2 TEASPOON MAPLE FLAVORING AND 1/2 CUP NUTS. SIFT AND ADD 3 CUPS FLOUR, 1 TABLESPOON SODA, 3/4 TABLESPOON BAKING POWDER, AND 1/2 TABLESPOON SALT. BEAT ALL WELL AND DROP FROM TEASPOON ON COOKIE SHEET. BAKE AT 375° FOR 5 TO 7 MINUTES.

BETSY AASE

RANGER COOKIES

1 CUP BROWN SUGAR	2 CUPS FLOUR
1 CUP WHITE SUGAR	1 CUP ROLLED OATS
1 CUP SHORTENING	1 CUP WHEATIES
2 EGGS	2 CUPS RICE KRISPIES
1 TEASPOON SALT	1 CUP COCONUT
1 TEASPOON SODA	1 CUP CHOPPED NUTS
1 TEASPOON BAKING POWDER	2 TEASPOONS VANILLA

CREAM SUGAR AND SHORTENING. ADD EGGS AND STIR. ADD OTHER INGREDIENTS AND MIX UNTIL BLENDED. DROP BY SPOONFULS ONTO COOKIE SHEET. BAKE AT 300⁰ UNTIL LIGHTLY BROWNED. MAKES A LARGE BATCH OF COOKIES.

GERTIE WULLGER

MACARON SQUARES

4 EGG WHITES	1/4 TEASPOON SALT
1 1/2 CUP SEMI-SWEET CHOCOLATE BITS	
1 1/2 CUP FLAKED COCONUT	1 CUP SUGAR
1 1/2 CUP CHOPPED WALNUTS	1 TEASPOON VANILLA
1 CUP GRAHAM CRACKER CRUMBS	

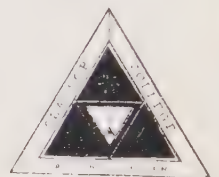
BEAT EGG WHITES AND SALT UNTIL FOAMY. GRADUALLY ADD SUGAR, BEATING UNTIL STIFF PEAKS FORM. FOLD IN CRUMBS, CHOCOLATE, COCONUT, NUTS AND VANILLA. LINE BOTTOM OF 8" SQUARE PAN WITH GRAHAM CRACKER CRUMBS. SPREAD WITH MERINGUE MIXTURE. BAKE IN MODERATE OVEN (350⁰) 30 MINUTES. COOL. CUT IN SQUARES. SERVE WITH VANILLA ICE CREAM.

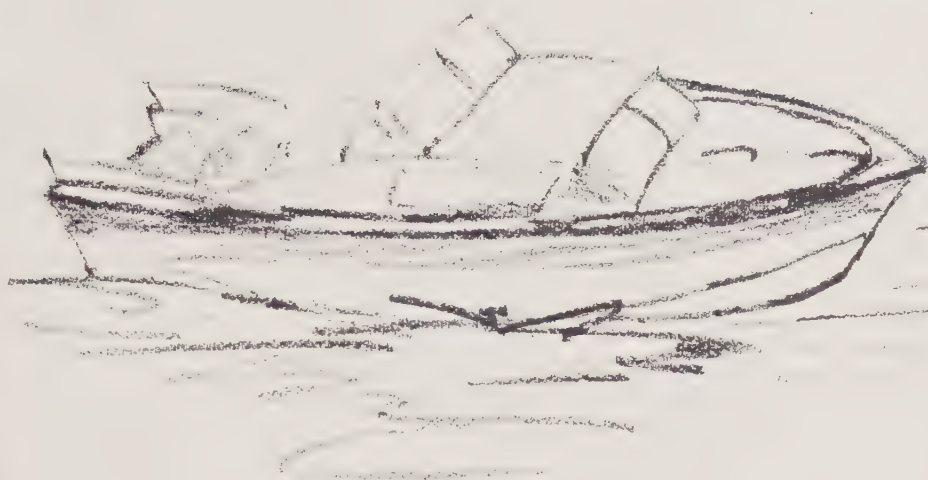
ESTY KNUSTEN

CLATSOP COLLEGE

RICHARD D. BOSS, PRESIDENT
ASTORIA, OREGON
FAIRFAX 5-0910

THE CLATSOP COLLEGE FACULTY AND
STUDENT BODY WISH TO EXTEND THEIR
CONGRATULATIONS AND BEST WISHES TO
THE ANCHOR CLUB ON THE OCCASION OF
THE PUBLICATION OF THEIR 1965 COOK
BOOK.





DESSERTS

CARROT PUDDING

SIFT TOGETHER:

1 1/4 CUPS FLOUR (PRESIFTED)	1 TEASPOON SALT
1 TEASPOON CINNAMON	1/2 TEASPOON CLOVES

DREDGE FOLLOWING IN 1 2 CUP FLOUR MIXTURE AND STIR TOGETHER:

1 CUP GRATED RAW CARROT	1 CUP RAISINS
1 CUP GRATED RAW POTATOES	1 CUP CHOPPED NUTS
1/2 CUP FINELY CHOPPED CITRON AND LEMON PEEL	

CREAM:

1/4 CUP SHORTENING
1 CUP BROWN SUGAR (FIRMLY PACKED)

ADD: 2 EGGS AND BEAT WELL.

FILL WELL GREASED 1 1/2 QUART MOLD 2/3 FULL. COVER LIGHTLY AND STEAM ABOUT THREE HOURS. SERVE WITH A HARD SAUCE.

SHEILA FREDRICKSON

PEPPERMINT STICK DELIGHT

1 CUP CHOCOLATE COVERED CRACKERS OR 1 CUP VANILLA
WAFFER CRUMBS
2 TABLESPOONS GRANULATED SUGAR
3 TABLESPOONS BUTTER OR MARGARINE (MELTED)
5 SMALL STICKS (1 1/2 OZ.) CRUSHED PEPPERMINT CANDY
1/2 CUP CHOPPED WALNUTS
4 OZ. MARSHMALLOWS
1 1/2 CUPS CHILLED WHIPPING CREAM

PUT CRUMBS IN LARGE BOWL, ADD SUGAR AND BUTTER GRADUALLY, STIRRING IN WITH A FORK. PRESS CRUMB MIXTURE FIRMLY INTO EVEN LAYER ON BOTTOM OF 8 X 8 INCH PAN AND SET ASIDE. BEAT WHIPPING CREAM UNTIL MEDIUM CONSISTENCY. FOLD IN CANDY, NUTS AND MARSHMALLOWS. POUR OVER CRUMB MIXTURE AND CHILL UNTIL SET. (ABOUT 12 HOURS).

CUT INTO SQUARES AND GARNISH WITH WHIPPING CREAM, MARASCHINO CHERRY AND CRUSHED PEPPERMINT CANDY. SERVES 8 OR 9.

MARY E. SWINGLE

WHAT'SIT DESSERT

- 1 1/2 CUPS GRAHAM CRACKER CRUMBS
- 1 CUP MINIATURE MARSHMALLOWS
- 1 CUP CRUSHED PEPPERMINT CANDY
- 1/2 CUP ALMONDS
- 2 CUPS WHIPPING CREAM
- 2 TEASPOONS VANILLA

COMBINE ALL INGREDIENTS AND CHILL.

ETHEL WILSON

LEMON FLUFF

- | | |
|--|---------------------|
| 1 PKG. LEMON JELLO | VANILLA WAFERS |
| JUICE OF 2 LEMONS | SCANT 1/2 CUP SUGAR |
| 1 TALL CAN PET MILK (CHILLED FOR 2 OR 3 HOURS) | |

DISSOLVE JELLO IN 1 CUP BOILING WATER. CHILL UNTIL BEGINNING TO CONGEAL. WHIP UNTIL FLUFFY (ELECTRIC BEATER). ADD JUICE OF 2 LEMONS AND SUGAR BEATING IN GRADUALLY. FOLD MIXTURE INTO EVAPORATED MILK WHICH HAS BEEN CHILLED AND BEATEN UNTIL STIFF. POUR INTO 8 X 12 INCH PAN WHICH HAS BEEN LINED WITH VANILLA WAFERS. TOP WITH MORE CRUMBS. CHILL. SERVE WITH WHIPPED CREAM. SERVES 10 - 15. (THIS RECIPE IS FROM VERA BATES, OCEAN HOME FARM, GEARHART - - A FAMOUS COOK.)

LUCILLE SCARBOROUGH

RHUBARB DESSERT

- | | |
|------------------------------|------------------------|
| 3 CUPS RHUBARB | 1 1/2 CUPS SUGAR |
| 3 CUPS SMALL MARSHMALLOWS | 1 PKG. YELLOW OR WHITE |
| 1 TEASPOON RED FOOD COLORING | CAKE MIX |

MIX RHUBARB, SUGAR AND FOOD COLORING AND SPREAD IN 9 X 13 INCH CAKE PAN. ARRANGE MARSHMALLOWS OVER MIXTURE. SPREAD PREPARED CAKE MIX OVER ALL. BAKE AT 350° UNTIL DONE. SERVE WITH WHIPPED CREAM OR ICE CREAM.

FREDA ENGLUND

PINEAPPLE ANGEL DESSERT

- 2 TABLESPOONS UNFLAVORED GELATIN
- 1 NO. 1 FLAT CAN CRUSHED PINEAPPLE, DRAINED
- 1/2 CUP COLD WATER
- 3 EGG YOLKS
- 2 CUPS MILK
- 1 CUP SUGAR
- 2 CUPS HEAVY CREAM, WHIPPED
- 1/2 CUP CHOPPED WALNUTS
- ANGEL CAKE

SOFTEN GELATIN IN COLD WATER. BEAT EGG YOLKS. ADD MILK AND SUGAR, MIX WELL. COOK OVER HOT WATER UNTIL MIXTURE COATS SPOON. ADD SOFTENED GELATIN AND STIR UNTIL DISSOLVED. COOL. ADD DRAINED PINEAPPLE. FOLD IN WHIPPED CREAM, EGG WHITES AND NUTS. LINE BOTTOM OF PAN WITH PIECES OF ANGEL CAKE (CRUST REMOVED). POUR OVER ONE-HALF OF GELATIN MIXTURE, ADD ANOTHER LAYER OF ANGEL CAKE, THEN POUR OVER REMAINING GELATIN MIXTURE. CHILL. UNMOLD AND GARNISH WITH WHIPPED CREAM. SERVES 10 TO 12.

MARGARET BRANHAM

CHOCOLATE NUT CRUNCH

- 2 CUPS VANILLA WAFER CRUMBS
- 1 CUP CHOPPED WALNUTS
- 1/2 CUP BUTTER OR MARGARINE
- 1 CUP POWDERED SUGAR
- 3 WELL BEATEN EGG YOLKS
- 1 1/2 ONE-OZ. SQUARES UNSWEETENED CHOCOLATE (MELTED)
- 1/2 TEASPOON VANILLA
- 3 EGG WHITES (BEATEN STIFF)

COMBINE CRUMBS AND NUTS. LINE BOTTOM OF 9 INCH SQUARE PAN WITH HALF OF CRUMB MIXTURE. THOROUGHLY CREAM BUTTER AND SUGAR. ADD EGG YOLKS. ADD CHOCOLATE AND VANILLA. MIX WELL. FOLD IN BEATEN EGG WHITES. SPREAD OVER CRUMB MIXTURE. TOP WITH REMAINING CRUMB MIXTURE. CHILL IN REFRIGERATOR OVERNIGHT. CUT IN SQUARES.

MARGIE THOMPSON

CHOCOLATE FILLING

- 1 - 6 OZ. PACKAGE (1 CUP) CHOCOLATE BITS
- 2/3 CUP EVAPORATED MILK
- 16 MARSHMALLOWS (1/4") OR 2 CUPS MINIATURES
- 1 CUP HEAVY CREAM, WHIPPED

HEAT CHOCOLATE, MILK AND MARSHMALLOWS IN TOP OF DOUBLE BOILER. STIR UNTIL SMOOTH. REMOVE FROM HEAT AND CHILL. FOLD IN WHIPPED CREAM. CHILL AGAIN SO IT WON'T RUN WHEN PUT BETWEEN LAYERS.

TO PUT TOGETHER:

PLACE A MERINGUE LAYER ON SERVING PLATE. SPREAD ALMOST TO EDGE WITH 1/3 OF CHOCOLATE MIXTURE. REPEAT LAYERS, ENDING WITH CHOCOLATE. PLACE SMALL KISSES TO FORM A CROWN. CHILL 12 HOURS. (NUTS CAN BE SPRINKLED IN BETWEEN LAYERS INSTEAD OF BEING PUT IN MERINGUE.) GREAT TO PREPARE THE DAY BEFORE THE PARTY--THEN FORGET ABOUT IT UNTIL SERVING TIME.

DONNA MARY DULCICH

FILBERT PIE

- | | |
|----------------------------|-----------------------|
| 1 CUP CORN SYRUP | 3 TABLESPOONS BUTTER |
| 3/4 CUP SUGAR | 1 TEASPOON VANILLA |
| 1/4 TEASPOON SALT | 1 CUP COARSELY BROKEN |
| 3 EGGS, SLIGHTLY BEATEN | FILBERTS |
| 1 UNBAKED 9 INCH PIE SHELL | |

COMBINE SYRUP, SUGAR AND SALT IN SAUCEPAN. BRING TO A BOIL OVER HIGH HEAT, STIRRING UNTIL SUGAR IS DISSOLVED. BOIL TWO MINUTES. POUR SLOWLY OVER EGGS, STIRRING CONSTANTLY. ADD BUTTER, VANILLA AND FILBERTS, STIRRING TO MIX WELL. POUR INTO UNBAKED PIE SHELL. BAKE IN MODERATE OVEN FOR 50 MIN.

EMMA JOSSY

FRUIT COCKTAIL DESSERT

1 EGG	1 CUP FLOUR
1 CUP SUGAR	1 TEASPOON SODA
1 TEASPOON VANILLA	1/2 TEASPOON SALT
2 CUPS FRUIT COCKTAIL	

CREAM EGG AND SUGAR. ADD SIFTED DRY INGREDIENTS. ADD VANILLA AND EGG MIXTURE. ADD FRUIT. TOP WITH 2/3 CUP BROWN SUGAR AND 1/2 CUP NUTS. BAKE IN A 9 X 9 INCH PAN (GREASED AND FLOURED) AT 325° FOR 45 MINUTES.

LEONA TOLONEN

RASPBERRY ANGEL RING

1 PKG. RASPBERRY GELATIN	ONE 10 OZ. PKG. FROZEN
DASH OF SALT	RASPBERRIES
1 1/4 CUP BOILING WATER	1 CUP WHIPPED CREAM
ONE 10 X 4 X 2 INCH ANGEL CAKE LOAF	

DISSOLVE GELATIN AND SALT IN BOILING WATER. ADD BERRIES AND STIR UNTIL THAWED. CHILL UNTIL PARTIALLY SET. WHIP UNTIL FLUFFY, THEN FOLD IN THE WHIPPED CREAM. TEAR CAKE IN SMALL PIECES AND LOOSELY ARRANGE HALF OF CAKE IN BOTTOM OF 10 INCH TUBE PAN. POUR HALF OF GELATIN MIXTURE OVER. REPEAT. CHILL UNTIL FIRM. INVERT ON PLATTER AND GARNISH WITH SWEETENED WHIPPED CREAM AND ADDITIONAL BERRIES. SERVES 8.

AUNE MALMBERG

CHERRY DELIGHT

1 - 12 OZ. BOX CRUSHED WAFERS	1 CUBE BUTTER
1 CAN CHERRY PIE FILLING	DASH ALMOND EXTRACT
1 CUP POWDERED SUGAR	2 EGGS
1/2 PINT WHIPPING CREAM, SUGARED	
DASH OF VANILLA	

BUTTER 11 X 7 INCH PAN. PLACE HALF WAFER CRUMBS IN BOTTOM. IN SMALL BOWL, CREAM BUTTER AND SUGAR, ADD EGGS ONE AT A TIME AND BEAT UNTIL FLUFFY. ADD VANILLA AND SPREAD OVER CRUMBS. OVER THIS SPREAD PIE FILLING AND WHIPPED CREAM. SPRINKLE REST OF CRUMBS OVER TOP. CHILL SEVERAL HOURS.

PAT HILTON

BLUEBERRY TORTE

MIX TOGETHER AND PAT IN BOTTOM OF 9 x 13 INCH OR 10 x 16 INCH PAN:

1/4 CUP MARGARINE

20 GRAHAM CRACKERS, CRUMBLED

1/2 CUP SUGAR

PLACE IN BLENDER AND BLEND WELL:

1 CUP SUGAR

2 EGGS

8 OZ. CREAM CHEESE

POUR OVER CRUMB MIXTURE. BAKE AT 350° FOR 20 MINUTES AND COOL.

DISSOLVE ONE PACKAGE LEMON JELLO AND 1 1/2 CUPS HOT WATER.

COOL AND ADD 1 CAN BLUEBERRY PIE MIX (OR 3 CUPS THICKENED BERRY SAUCE). POUR OVER OTHER MIXTURE. SET IN REFRIGERATOR OVERNIGHT. ONE-HALF HOUR BEFORE SERVING, SPREAD 1/2 PINT WHIPPING CREAM OVER TOP. SERVES 10 - 12 FOR DESSERT BRIDGE. (OTHER PIE FILLINGS MAY BE USED.)

MARGE SMITH

YULETIDE CHOCOLATE DESSERT

2 CUPS FINE VANILLA WAFER CRUMBS

1/3 CUP MELTED BUTTER

1/4 CUP SUGAR

2 TABLESPOONS COCOA

1/2 CUP BUTTER

1 CUP WHIPPING CREAM

1 1/2 CUPS POWDERED SUGAR

1 CUP CHOPPED WALNUTS

2 EGGS

1 RIPE BANANA, MASHED

MIX CRUMBS AND BUTTER, RESERVE 2 TABLESPOONS FOR TOP. PRESS REMAINDER IN BOTTOM OF ONE QUART REFRIGERATOR TRAY. CREAM TOGETHER 1/2 CUP BUTTER AND SUGAR. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH. SPREAD OVER CRUMBS. COMBINE SUGAR, COCOA AND CREAM. WHIP. FOLD IN NUTS AND FRUIT. PILE TOP OF MIXTURE IN PAN. SPRINKLE RESERVED CRUMBS OVER TOP. CHILL 24 HOURS. CUT IN WEDGES. SERVES 6 TO 8.

FERN JOHANSEN

GRAHAM CRACKER TORTE

1 BOX (6 1 2 OZ.) FLUFFY
WHITE FROSTING MIX
1 CUP CRUSHED CINNAMON
GRAHAM CRACKERS

1/2 CUP FLAKED COCONUT
1/2 CUP CHOPPED NUTS
1 TEASPOON VANILLA

PREPARE FROSTING AS DIRECTED. FOLD GRAHAM CRACKERS INTO FROSTING WITH REMAINING INGREDIENTS. PILE LIGHTLY INTO BUTTERED 9 INCH PIE PAN. BAKE AT 350° FOR 30 MINUTES. CUT IN WEDGES AND SERVE WITH WHIPPED CREAM. SERVES SIX.

BEA CEDERBERG

NUT CUPS

1 CUP BUTTER
8 OZ. CREAM CHEESE
2 1/2 CUPS FLOUR

MIX LIKE PIE CRUST AND LINE SMALL SANDBAKKLE SHELLS.

FILLING:

3 EGGS	4 TABLESPOONS MELTED
1 LB. BROWN SUGAR	BUTTER
2 1/2 CUPS CHOPPED NUTS (PREFERABLY PECANS)	1 TEASPOON VANILLA

BEAT EGGS UNTIL WELL MIXED. GRADUALLY ADD SUGAR. BLEND IN MELTED BUTTER AND VANILLA. FOLD IN NUTS. FILL THE CUPS ONE-HALF FULL AND BAKE AT 350° FOR 30 MINUTES.

LOIS AHOLA

PEPPERMINT DESSERT

1 PINT WHIPPING CREAM
2 1/2 CUPS SMALL MARSHMALLOWS
3/4 CUP CRUSHED PEPPERMINT CANDY
1/2 CUP CHOPPED NUTS
1 CUP CRUSHED OREO COOKIES

PLACE CRUSHED COOKIES IN BOTTOM OF 9 X 13 INCH PAN. WHIP THE CREAM STIFF AND ADD THE REST OF THE INGREDIENTS. FOLD TOGETHER AND POUR ON TOP OF COOKIE CRUMBS. CHILL FOR 12 HOURS AND SERVE. SERVES 12.

SHIRLEY LANDWEHR

PUMPKIN ICE CREAM

1 ONE POUND CAN COOKED PUMPKIN (2 CUPS)	1 CUP BROWN SUGAR
1 TEASPOON CINNAMON	1 TEASPOON SALT
1/2 TEASPOON NUTMEG	1 TEASPOON GINGER
	2 QTS. VANILLA ICE CREAM

COMBINE PUMPKIN, BROWN SUGAR, SALT AND SPICES. STIR ICE CREAM TO SOFTEN, FOLD INTO PUMPKIN MIXTURE. FREEZE FIRM.

CHOCOLATE TOPPING: MELT 1/2 CUP SEMI-SWEET CHOCOLATE PIECES WITH 4 TABLESPOONS BUTTER OR MARGARINE OVER HOT WATER. SPRINKLE WITH CHOPPED PECANS.

BEA CEDERBERG

VANILLA REFRIGERATOR DESSERT

1/2 TEASPOON VANILLA	1/2 CUP BUTTER
1/2 CUP BROKEN WALNUTS	1 CUP POWDERED SUGAR
2 1/4 CUP ROLLED VANILLA WAFERS	3 EGGS

CREAM BUTTER AND SUGAR THOROUGHLY. ADD EGGS ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. ADD VANILLA, NUT MEATS AND 3/4 CUP COOKIE CRUMBS AND BEAT TOGETHER. BUTTER AN 8 X 8 INCH SQUARE PAN. SPREAD 3/4 CUP CRUMBS OVER THE BOTTOM. SPREAD THE CREAMED MIXTURE EVENLY OVER THE CRUMBS. SPRINKLE THE REMAINING 3/4 CUP CRUMBS OVER THE TOP. LET STAND OVERNIGHT IN REFRIGERATOR. SERVE WITH WHIPPED CREAM AND TOP WITH A HALF A CHERRY.

MARY LOU HAGGREN

APPLE PUDDING

1 CUP SUGAR	1/4 CUP BUTTER
4 TART APPLES, CHOPPED	1 EGG
1 CUP FLOUR	1 TEASPOON SODA
1/4 TEASPOON SALT	1/2 TEASPOON CINNAMON
1/2 TEASPOON NUTMEG	

MIX AS CAKE. BAKE IN GREASED 8 INCH SQUARE PAN, 45 MINUTES AT 350°. SERVE WITH WHIPPED CREAM.

ELMA DAVENPORT

STRAWBERRY FLUFF

1 EGG WHITE
1 CUP SUGAR
DASH OF SALT
1 CUP STRAWBERRIES

BEAT TOGETHER 10 - 12 MINUTES. THIS IS A GOOD CAKE TOPPING.

ETHEL WILSON

OLD-FASHIONED SHORTCAKE (BERRY)

SIFT 2 CUPS FLOUR, THEN MEASURE 2 CUPS AGAIN AND ADD 4 ROUNDED TEASPOONS BAKING POWDER, 1 TEASPOON SALT, 2 TABLESPOONS SUGAR AND SIFT INTO BOWL. ADD 8 TABLESPOONS MELTED SHORTENING AND MIX WITH FINGERTIPS. ADD SLOWLY: 1 BEATEN EGG WITH 1 CUP MILK ADDED AND BEAT GOOD. THEN PUT IN SHORTCAKE TIN WITH WAXED PAPER ON BOTTOM (GREASED). BAKE IN HOT OVEN (425° OR 450°) UNTIL GOLDEN BROWN AND DONE. THEN TURN UPSIDE DOWN ON LARGE PLATTER AND BUTTER GOOD. THEN ADD 1 QUART OF MASHED BERRIES WITH ONE CUP SUGAR (LET THIS STAND IN REFRIGERATOR BEFORE ADDING TO CAKE.) WHIP 1/2 PINT CREAM AND ADD JUST BEFORE SERVING.

ESTHER MEYER

MACAROON AND SHERBET DESSERT

1 PINT WHIPPING CREAM	1 CUP NUTS
1 TABLESPOON SUGAR	1 PINT EACH - RASPBERRY,
1/2 TEASPOON VANILLA	LIME AND ORANGE SHERBET
1 - 12 OZ. PACKAGE SOFT MACAROONS	

WHIP WHIPPING CREAM WITH SUGAR AND VANILLA. ADD SOFT MACAROONS WHICH HAVE BEEN CRUMBLED (BY HAND) AND CHOPPED NUTS. POUR INTO 9 X 13 INCH PAN, USING ONLY 2/3 OF THE MIXTURE. ADD SHERBET TO THE WHIPPED CREAM MIXTURE, PLACING IT TO ADVANTAGE, COLOR-WISE. PLACE IN FREEZER. TAKE OUT 20 MINUTES BEFORE SERVING. SERVES 16.

JANE SEEBORG

VIVIAN'S DESSERT

2 CUPS RICE KRISPIES

1/4 CUP NUTS

1/2 CUP COCONUT

1/4 CUP MELTED BUTTER

1/2 CUP BROWN SUGAR

MIX TOGETHER AND PRESS INTO LARGE CAKE PAN 9 x 12 INCHES.
WHIP 1 PINT CREAM. ADD 3 CUPS SMALL MARSHMALLOWS. PUT
WHIPPED CREAM MIXTURE OVER CRUST. OVER ALL, SPREAD 1 CAN
CHILLED PIE MIX. (CHERRY OR WHATEVER). CHILL SEVERAL HOURS.

MARY LOU HAGGREN

LEMON DESSERT

3/4 CUP CRUSHED GRAHAM CRACKERS (10)

3 EGGS, SEPARATED

1/2 CUP SUGAR

1 CUP HEAVY CREAM

1 TABLESPOON LEMON RIND

1/4 CUP LEMON JUICE

GREASE LOAF PAN, COVER WITH CRUMBS, BEAT EGG WHITES, ADD
SUGAR AND BEAT. ADD BEATEN EGG YOLKS. ADD LEMON RIND AND
JUICE. FOLD IN BEATEN CREAM. FREEZE. CUT IN SQUARES AND
GARNISH WITH MARASCHINO CHERRIES. SERVES 10.

CHARLOTTE HALLAUX

FRUIT SALAD DESSERT

1 CUP SUGAR

1 TEASPOON VANILLA

1 EGG, BEATEN

2 CUPS DRAINED FRUIT COCKTAIL

SIFT TOGETHER:

1 CUP FLOUR

1 TEASPOON SODA

1/2 TEASPOON SALT

FOLD IN EGG, SUGAR, ETC. USE A 9" x 9" PAN. TOP WITH 3/4 CUP
BROWN SUGAR AND 1/2 CUP NUTS. BAKE AT 325° FOR 45 MINUTES.
FOR 9" x 13" x 2" PAN, THE RECIPE CAN BE DOUBLED.

NORA JOHNSON

HOW TO PRESERVE A HUSBAND

BE CAREFUL IN YOUR SELECTION.

DO NOT CHOOSE ONE TOO YOUNG.

WHEN ONCE SELECTED, GIVE YOUR ENTIRE
ATTENTION TO PREPARATION FOR DOMESTIC USE.

SOME INSIST UPON KEEPING IN A PICKLE.
OTHERS ARE PLACING THEM CONSTANTLY IN HOT
WATER. HOWEVER, THIS MAY MAKE THEM SOUR,
HARD, AND SOMETIMES BITTER.

EVEN INFERIOR VARIETIES MAY BE MADE
SWEET AND TENDER AND GOOD BY GARNISHING
THEM WITH PATIENCE, WELL SWEETENED WITH
LOVE AND SEASONED WITH KISSES.

WRAP THEM IN A MANTLE OF CHARITY.
KEEP WARM WITH A STEADY FIRE OF DOMESTIC
DEVOTION.



MISCELLANEOUS

BEVERAGES

ICE CREAM EGG NOG

1/2 PACKAGE POWDERED SUGAR IN LARGE BOWL

POUR IN:

1 PINT BOURBAN

1/2 PINT RUM

1/4 PINT BRANDY

LET STAND 3 HOURS. BEAT 9 EGG YOLKS UNTIL FLUFFY. WHEN READY TO USE, POUR BRANDY MIXTURE INTO YOLKS SLOWLY. CUT UP AND STIR IN 2 QUARTS ICE CREAM. SERVE IMMEDIATELY.

LEONA TOLONEN

RHUBARB WINE

(4 GALLONS)

16 POUNDS RHUBARB

4 LEMONS

16 QUARTS BOILING WATER

6 TEASPOONS ALMOND EXTRACT

CUT RHUBARB FINE AND SLICE LEMONS AND PUT IN A 5 GALLON CROCK. POUR ON BOILING WATER AND ADD ALMOND EXTRACT. COVER AND LET STAND 3 DAYS. STRAIN. ADD 10 POUNDS SUGAR AND 1 DISSOLVED YEAST CAKE. LET STAND 2 DAYS. DISSOLVE 4 PACKAGES UNFLAVORED GELATIN AND ADD TO LIQUID. LET STAND ABOUT 8 HOURS. PUT IN JUGS AND CORK LIGHTLY. AFTER 3 MONTHS, BOTTLE TIGHT.

SHEILA FREDRICKSON

SPICE TEA

1 TEA BAG

3 CINNAMON STICKS

8 CLOVES

2 TABLESPOONS SUGAR

5 CUPS WATER

BOIL. THEN COOL. WHEN COOL, ADD:

1 CAN FROZEN GRAPE JUICE

1 QUART GINGER ALE

1 CAN FROZEN LIME AID

THIS MAY BE REHEATED TO SERVE WARM, OR MAY BE SERVED COLD.

RUTH SHANER

HOT SPICED CRANBERRY PUNCH

4 - 6 OZ. CANS FROZEN LEMONADE
4 PINTS CRANBERRY JUICE COCKTAIL
1/2 TEASPOON SALT
1/2 TEASPOON CINNAMON
1 TEASPOON ALLSPICE
1 QUART WATER

SIMMER UNCOVERED 10 - 15 MINUTES. DO NOT BOIL. SERVE HOT.
MAY BE SERVED WITH CINNAMON STICKS. 50 PUNCH CUP SERVINGS.

VIRGINIA REITER

HOT CHOCOLATE

2 1/2 SQUARES CHOCOLATE	1 1/2 CUP COLD WATER
3/4 CUP SUGAR	DASH OF SALT
1/2 CUP CREAM, WHIPPED	

CHIP CHOCOLATE, ADD WATER AND LET BOIL FOR 4 MINUTES. ADD SUGAR, SALT AND BOIL 4 MINUTES MORE. WHEN MIXTURE IS COLD, ADD WHIPPED CREAM. BEAT WITH ROTARY BEATER UNTIL SMOOTH. KEEP IN REFRIGERATOR. WHEN READY TO SERVE, ADD 1 TABLESPOON CHOCOLATE MIXTURE TO CUP OF HOT MILK. STIR.

BEA CEDERBERG

OBIE
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Astoria, Oregon 97103

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CHOCOLATE CARAMELS

2 CUPS SUGAR	2 CUPS CORN SYRUP
2 CUPS MILK AND CREAM (OR HALF-AND-HALF)	
1 CUP BUTTER	2 SQUARES CHOCOLATE
FEW GRAINS SALT	1 TEASPOON VANILLA
1 CUP WALNUTS	

BOIL AND STIR CONSTANTLY, UNTIL IT REACHES A HARD BOIL STAGE. ADD VANILLA AND CHOPPED NUTS. POUR INTO BUTTERED PAN. COOL AND CUT INTO SQUARES.

JEANIE MOGENSEN

GLAZED POPCORN

2 CUPS SUGAR	1/2 CUP WATER
1/8 TEASPOON CREAM OF TARTAR	
1/2 TEASPOON VANILLA	FEW DROPS OF FOOD COLOR
2 TABLESPOONS BUTTER OR MARGARINE	
2 QUARTS POPPED CORN	

COMBINE SUGAR, WATER AND CREAM OF TARTAR IN SAUCEPAN. ADD FOOD COLORING AS DESIRED. COOK OVER MEDIUM HEAT, STIRRING, UNTIL SUGAR DISSOLVES. CONTINUE COOKING WITHOUT STIRRING TO 300° F. OR UNTIL A LITTLE OF THE MIXTURE DROPPED IN COLD WATER IS BRITTLE. REMOVE FROM HEAT. STIR IN BUTTER AND VANILLA. POUR SYRUP OVER CORN, STIRRING UNTIL KERNELS ARE COATED. LET CORN COOL A FEW SECONDS. QUICKLY SEPARATE KERNELS. LET STAND UNTIL GLAZE IS DRY. MAKES 2 QUARTS OF POPCORN.

BEA CEDERBERG

ALFRED PUUSTI AND COMPANY
HARDWARE

BUILDERS, MARINE AND HOUSEHOLD HARDWARE

210 WEST MARINE DRIVE
ASTORIA, OREGON

325-1821

PEANUT BRITTLE

2 CUPS SUGAR

1 CUP WHITE CORN SYRUP

1/2 CUP WATER

2 TEASPOONS SODA

1 TEASPOON BUTTER

2 CUPS SALTED PEANUTS

MIX TOGETHER SUGAR, SYRUP AND WATER AND COOK OVER LOW HEAT TO THE HARD CRACK STAGE, 280°. BROWN TILL IT LOOKS TANNISH. TAKE FROM HEAT, ADD SODA, STIR BRISKLY. ADD BUTTER AND NUTS. POUR INTO COOKIE SHEET.

DOROTHY MATTSON

ALMOND ROCA

2 CUPS SUGAR

1 CUP CHOPPED ALMONDS

1 POUND BUTTER

CREAM BUTTER AND SUGAR. STIR CONSTANTLY OVER MEDIUM HEAT. WHEN MIXTURE IS LIQUID, ADD NUTS. STIR UNTIL CANDY THERMOMETER REACHES 300°. SPREAD INTO A 10 1/2 BY 14 INCH UNGREASED PAN. IMMEDIATELY TOP WITH TEN FLAT, NICKLE SIZE HERSHEY BARS AND SMOOTH OUT WITH SPATULA. TOP WITH 1/2 CUP GROUND ALMONDS. WHEN THOROUGHLY COOLED, INVERT PAN AND TAP IT TO MAKE IT FALL OUT. BREAK INTO PIECES.

SANDY DELPHIA

MINT SNOWBALLS

1/3 CUP SUGAR

16 MARSHMALLOWS

2 TABLESPOONS LIGHT CORN SYRUP

1/2 TEASPOON PEPPERMINT EXTRACT

2 TABLESPOONS WATER

1 1/2 CUPS SHREDDED COCONUT

COMBINE SUGAR, CORN SYRUP AND WATER IN SAUCEPAN. STIR OVER MEDIUM HEAT UNTIL SUGAR IS DISSOLVED. BRING TO A BOIL AND BOIL 2 MINUTES. REMOVE FROM HEAT AND ADD EXTRACT. WITH A TOOTHPICK, DIP EACH MARSHMALLOW IN HOT SYRUP, THEN ROLL IN COCONUT. IF DESIRED, FOOD COLORING CAN BE ADDED TO SYRUP.

VIRGINIA REITER

GOOD FUDGE

PUT IN BOWL:

1 PACKAGE CHOCOLATE CHIPS

1 CUP CHOPPED NUTS

1 CUBE MARGARINE

BOIL TOGETHER:

2 CUPS SUGAR

12 MARSHMALLOWS

1 - 6 OZ. CAN MILK

BOIL 6 MINUTES, STIRRING CONSTANTLY.

POUR OVER FIRST MIXTURE. BEAT WELL.

ETHEL WILSON

DIVINITY

2 1/2 CUPS SUGAR

2 EGG WHITES

1/2 CUP CORN SYRUP

FLAVORING

1/2 CUP BOILING WATER

COMBINE SUGAR, CORN SYRUP, WATER IN SAUCEPAN AND BRING TO A BOIL. COOK TO 240° OR UNTIL MIXTURE FORMS A FIRM BALL.

BEAT EGG WHITES UNTIL STIFF. POUR 1 CUP OF SYRUP MIXTURE SLOWLY OVER EGG WHITES, BEATING CONSTANTLY.

COOK REMAINING SYRUP UNTIL HARD BALL STAGE OR 265°. ADD IT TO THE FIRST MIXTURE AND BEAT (WITH ELECTRIC MIXER) UNTIL IT HOLDS ITS SHAPE WHEN DROPPED FROM A SPOON.

ADD NUTS, A DROP OR TWO OF GREEN OR RED COLOR. ADD 1 TEASPOON VANILLA OR 1/8 TEASPOON PEPPERMINT.

MARGE SMITH

HOT MUSHROOM DIP

NO. 2 1/2 CAN TOMATOES 1/4 TEASPOON SUGAR
4 TABLESPOONS CHOPPED ONION 1/2 TEASPOON SALT
1/8 TEASPOON RED PEPPER 1/4 TEASPOON DRY MUSTARD
1/2 TEASPOON WORCESTERSHIRE SAUCE
LIQUID FROM 4 SMALL CANS MUSHROOMS

COOK ABOVE INGREDIENTS OVER HIGH HEAT FOR 5 MINUTES. THEN IN DOUBLE BOILER, BLEND 1/2 POUND BUTTER WITH 6 TABLESPOONS FLOUR. ADD TOMATO MIXTURE, COOK UNTIL THICK. ADD ONE 1 POUND JAR OF BORDEN'S "VERY-SHARP" CHEESE. COOK UNTIL CHEESE MELTS AND ADD MUSHROOMS. MAKES ABOUT 2 SCANT PINTS OF DIP.

LAURA REITH

LOBSTER OR SHRIMP BALLS

1/2 CUP COOKED LOBSTER OR SHRIMP
1/2 TEASPOON MONOSODIUM GLUTAMATE
1/3 OZ. PACKAGE CREAM CHEESE
1/2 TEASPOON SALT
1 TEASPOON LEMON JUICE
DASH OF PEPPER

COMBINE ALL INGREDIENTS, BLENDING WELL. CHILL. SHAPE INTO TINY BALLS AND SERVE ON COCKTAIL PICKS.

BEVERLY DUFF

AVACADO DUNK

2 RIPE AVACADOS 2 TEASPOONS LEMON JUICE
1/2 TEASPOON WORCESTERSHIRE SAUCE
1/2 CUP MAYONNAISE SALT, PEPPER TO TASTE
1 SMALL ONION, MINCED

SIEVE AVACADO. BLEND REMAINING INGREDIENTS. SERVE WITH POTATO CHIPS FOR DUNKING. CRAB OR SHRIMP MAY BE ADDED.

BEVERLY DUFF

CRABMEAT DIP

- 1 GARLIC CLOVE, CUT IN HALF 2 TEASPOONS LEMON JUICE
1 1/2 TEASPOON WORCESTERSHIRE SAUCE
1 - 8 OZ. PACKAGE CREAM CHEESE
1/3 CUP CREAM DASH OF SALT
1 CUP FLAKED CRABMEAT DASH OF FRESHLY GROUND
PEPPER

RUB A BOWL WITH THE GARLIC CLOVE. GRADUALLY ADD THE CREAM TO THE CREAM CHEESE IN THE BOWL, BLENDING UNTIL SMOOTH. ADD THE REMAINING INGREDIENTS AND MIX WELL. SERVE WITH CRACKERS OR CHIPS.

JEANIE MOGENSEN

HOT CRAB DIP

- 1 CAN CONDENSED TOMATO SOUP 1/2 TO 1 CUP MILK
1 CAN CONDENSED GREEN PEA SOUP
1 CAN CONDENSED CREAM OF MUSHROOM SOUP
3 - 4 CUPS FLAKED CRAB

MIX SOUPS AND MILK THOROUGHLY. FOLD IN CRABMEAT AND HEAT. SERVE IN CHAFING DISH.

JEANIE MOGENSEN

CHEESE PUFFS

- 3 EGG WHITES 1 TEASPOON PREPARED MUSTARD
1 1/2 TEASPOON BAKING POWDER DASH CAYENNE PEPPER
1/2 CUP GRATED PROCESSED CHEESE
CRISP CRACKERS

BEAT EGG WHITES UNTIL STIFF. FOLD IN REMAINING INGREDIENTS. PILE ON CRISP CRACKERS AND BAKE AT 300° UNTIL FIRM AND WELL BROWNED, ABOUT 20 MINUTES.

ESTHER MEYER

CHEESE BALLS

2 PACKAGES PHILADELPHIA CREAM CHEESE

2 PACKAGES PABST CHEESE 1 GLASS ROCA CHEESE

1 GLASS AMERICAN CHEESE 1 GLASS SMOKE CHEESE

1 GLASS PIMENTO CHEESE 1/2 POUND BUTTER

1 CLOVE GARLIC, MINCED FINE 3 SHAKES TOBASCO SAUCE

CHOPPED WALNUTS

CREAM ALL INGREDIENTS TOGETHER. PLACE IN REFRIGERATOR FOR ABOUT 3 HOURS TO HARDEN. ROLL INTO BALLS ABOUT THE SIZE OF AN ORANGE (OR ANY SIZE YOU WISH). ROLL IN CHOPPED WALNUTS. PLACE IN FREEZER UNTIL YOU WANT TO USE THEM. REMOVE FROM FREEZER AND PLACE IN REFRIGERATOR TO ALLOW THEM TO SOFTEN A LITTLE BEFORE USING.

PAT JOHNSON

SHAD ROE HORS D'OEUVRES OR CANAPES

MIX 1 CAN SHAD ROE WITH

2 TABLESPOONS MAYONNAISE, OR BETTER, DURKEES MEAT SAUCE

ADD: 1 TABLESPOON GRATED ONION

JUICE OF ONE LEMON

DASH WORCESTERSHIRE SAUCE

1 TEASPOON CAPERS

SALT AND PEPPER TO TASTE

SERVE ON CRACKERS, OR WITH CRACKERS AS DIP.

ELSA AUUIL

SEAFOOD DIP

2 - 2 OZ. PACKAGES CREAM CHEESE

1 1/2 CUP MAYONNAISE 1 1/2 POUND CAN CRAB

1 TABLESPOON LEMON JUICE MILK OR CREAM

1 TEASPOON GRATED ONION

MIX ALL BUT CREAM UNTIL BLENDED. THEN ADD CREAM TO MAKE DIP OF DUNKING CONSISTENCY.

LAINA BURNS

SWEET AND SOUR DILL CHUNKS

MEDIUM SIZE OR DILL SIZE CUKES

ONION SLICES

4 CUPS SUGAR

2 CELERY STALKS, QUARTERED

1/2 CUP SALT

8 HEADS FRESH DILL

1 QUART VINEGAR

2 CUPS WATER

WASH FRESHLY PICKED CUKES AND CUT IN 1 INCH CHUNKS OR IN QUARTERS, ENOUGH TO FILL 4 STERILIZED QUART JARS. TO EACH JAR ADD 3 - 4 SLICES ONION, 2 PIECES CELERY, AND 2 HEADS DILL.

DISSOLVE SUGAR AND SALT IN VINEGAR AND WATER. BRING TO BOIL. POUR WHILE STILL HOT OVER CUKES IN EACH JAR TO COVER. SEAL AT ONCE.

STORE IN A COOL PLACE AND DO NOT USE FOR 30 DAYS FOR BEST FLAVOR. VARIATION: SLICE CUKES 1/4 INCH THICK FOR HAMBURGERS. CAULIFLOWER CAN BE ADDED ALSO.

MARY LOU HAGGREN

BREAD AND BUTTER PICKLES

SLICE ABOUT 12 MEDIUM SIZED CUCUMBERS (4 OR 5 POUNDS) BUT DO NOT PEEL. PEEL ONE POUND PICKLING ONIONS AND LET STAND OVER-NIGHT IN CANNING SALT WATER. (1/2 CUP SALT TO 2 QUARTS WATER). LET THE FOLLOWING DRESSING BOIL:

3 CUPS VINEGAR

1 TEASPOON CELERY SEED

1 CUP WATER

1 TEASPOON MUSTARD SEED

2 CUPS SUGAR

1 TEASPOON TURMERIC

1 TEASPOON WHOLE PEPPERS

1 TABLESPOON FLOUR

ADD CUCUMBERS TO THIS MIXTURE AFTER SALT WATER HAS BEEN DRAINED OFF AND LET STAND FOR ONE HOUR. BRING TO A BOIL AND DIP INTO HOT JARS AND SEAL.

JEANIE MOGENSEN

SWEET SOCIETY CHIPS

10 POUNDS CUCUMBERS (ABOUT 14)

PUT WHOLE CUCUMBERS IN CROCK AND POUR BOILING WATER OVER THEM 4 MORNINGS IN A ROW. ON THE FIFTH MORNING, SLICE $1/4$ INCH THICK. RETURN SLICED CUCUMBERS TO CROCK AND POUR ON BOILING SYRUP OF:

8 CUPS SUGAR

2 CRUSHED CINNAMON STICKS

2 SCANT TABLESPOONS ROCK SALT

1 QUART VINEGAR

2 TEASPOONS WHOLE CLOVES

FOR THREE MORNINGS, DRAIN OFF SYRUP, BRING TO A BOIL AND POUR OVER PICKLES. ON FOURTH MORNING, PACK PICKLES IN HOT JARS, BRING SYRUP TO BOIL AND CAN. (CAN ADD A SPRIG OF DILL TO A JAR OR TWO TO MAKE SWEET DILLS. VERY CRISP AND GREEN.)

SHEILA FREDRICKSON

GARLIC DILLS

PACK WASHED CUCUMBERS IN JARS WITH:

1 CHILI PEPPER

2 GARLIC CLOVES

3 BAY LEAVES

3 HEAD DILL

BRINE: BOIL 3 QUARTS WATER, 1 QUART VINEGAR, 1 CUP SALT

POUR OVER CUCUMBERS IN JARS AND SEAL.

SHIRLEY LANDWEHR

EASY DILL PICKLES

2 QUARTS CUCUMBERS

2 CUPS VINEGAR

2 HEADS DILL

3 CLOVES GARLIC, CHOPPED

3 TABLESPOONS SALT (PLAIN)

FINE

2 TABLESPOONS WHOLE MIXED SPICES

PACK CUCUMBERS IN $1/2$ GALLON JARS. SPRINKLE THE CHOPPED HEADS OF DILL THROUGH AS THE JAR IS PACKED. ADD SALT, VINEGAR, GARLIC AND SPICES. FILL JARS WITH COLD WATER. SCREW ON TOPS. SHAKE OCCASIONALLY. DO NOT USE FOR TWO WEEKS.

MARJORIE KUBIK

THOUSAND DOLLAR PICKLES

PLACE IN CROCK, COVER WITH WATER AND LET STAND OVERNIGHT THE FOLLOWING:

4 QUARTS SLICED CUKES	2 GREEN PEPPERS SLICED
8 - 10 SMALL ONIONS SLICED	1 SCANT CUP SALT

BRING THE FOLLOWING INGREDIENTS TO A BOIL. ADD CUKES AND COOK UNTIL TENDER (ABOUT 20 MINUTES). PACK WHILE STILL HOT. SEAL.

2 TABLESPOONS WHITE MUSTARD SEEDS	
1 QUART VINEGAR	1/4 TEASPOON NUTMEG
4 CUPS SUGAR	1/4 TEASPOON CINNAMON
1 TEASPOON CELERY SEED	1/4 TEASPOON GROUND CLOVES
1 TEASPOON TURMERIC	

MARY LOU HAGGREN

HALF-GALLON ONION PICKLES

SLICE ONIONS AND PUT IN QUART JARS. COMBINE THE FOLLOWING INGREDIENTS:

1/3 CUP SALT	1 PACKAGE BROWN SUGAR
1 BAY LEAF	1 TEASPOON ALLSPICE
6 STICKS CINNAMON	28 WHOLE CLOVES
2 TABLESPOONS DRY MUSTARD	2 TEASPOONS CELERY SEED
1 QUART VINEGAR	4 TEASPOONS PICKLING SPICES

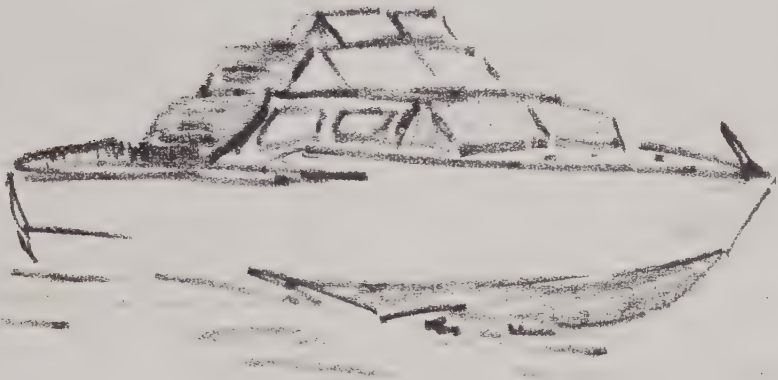
SIMMER 30 MINUTES. BRING TO BOIL AND STRAIN OVER ONIONS. SEAL. LET STAND 24 HOURS. MAKES ABOUT 2 QUARTS. JUICE MAY BE RE-HEATED AND USED AGAIN.

NANCY THORSNESS

SOCIETY CHIPS (9 DAY PICKLES)

POUR BOILING WATER OVER 14 LARGE CUCUMBERS (DO NOT PEEL) FOR 4 MORNINGS. FIFTH MORNING, SLICE ABOUT 1/2 INCH THICK. MAKE SYRUP OF 1 QUART VINEGAR, 8 CUPS SUGAR, 2 TABLESPOONS SALT AND 1/2 CUP PICKLING SPICES. BRING TO A BOIL AND POUR OVER SLICED PICKLES FOR 3 MORNINGS. ON THE 4TH MORNING, BRING SYRUP TO A BOIL, DROP IN CUCUMBERS AND LET COME TO A BOIL. FILL JARS AND SEAL.

JEANIE MOGENSEN
FERN JOHANSON



PIES

SODA CRACKER PIE

3 EGG WHITES, BEATEN STIFF ADD 1 TEASPOON BAKING
ADD 1 CUP SUGAR, GRADUALLY POWDER
ADD 11 SODA CRACKERS, ROLLED FINE
ADD 1 CUP CHOPPED WALNUTS ADD 1 TEASPOON VANILLA

BAKE IN A BUTTERED 9 INCH PIE PAN AT 350° FOR 30 MINUTES. WHEN COOL, TOP WITH 1/2 PINT WHIPPING CREAM, WHIPPED, SEVERAL HOURS BEFORE SERVING.

BECKY WRIGHT

DOUBLE DECKER PUMPKIN ICE CREAM PIE

9 INCH GRAHAM CRACKER PIE SHELL
1 PINT VANILLA ICE CREAM
1 CUP CANNED PUMPKIN
3/4 CUP SUGAR
1/2 TEASPOON EACH NUTMEG, GINGER AND CINNAMON
1/2 TEASPOON SALT
1/2 PINT (1 CUP) WHIPPED CREAM

LINE THE PIE SHELL WITH ICE CREAM (ALLOW IT TO SOFTEN SLIGHTLY) MAKING A LAYER 1/2 INCH THICK. PLACE IN FREEZER WHILE PREPARING THE PUMPKIN LAYER. BLEND TOGETHER PUMPKIN, SUGAR, NUTMEG, SALT AND CINNAMON. WHIP CREAM UNTIL STIFF AND FOLD IN PUMPKIN MIXTURE. SPOON THIS FILLING OVER THE ICE CREAM. FREEZE AT LEAST 2 HOURS. TO SERVE, REMOVE FROM FREEZER AND LET STAND FIVE MINUTES. THEN CUT AND SERVE.

DARLENE JACKSON

ROSS DESSERT (LEMON PIE)

2 SMALL PACKAGES CREAM CHEESE
1 CAN EAGLE BRAND MILK
1 PINT SOUR CREAM
JUICE OF 2 LEMONS (ADD LAST)
VANILLA

FILL INTO GRAHAM CRACKER CRUST. CHILL AND SERVE.

LEONA TOLONEN

ANGEL FOOD PIE

1/3 CUP CORNSTARCH

1 1/2 CUPS COLD WATER

1/4 CUP BROWN SUGAR

SALT

COMBINE AND BOIL IN PAN UNTIL DONE. LET COOL. BEAT 3 EGG WHITES. ADD 1/2 CUP SUGAR. FOLD THE FIRST MIXTURE INTO EGG WHITES AND VANILLA. TOP WITH WHIPPED CREAM AND NUTS.

LEONA TOLONEN

ANNE SPORRE'S APPLE CREAM PIE

2 CUPS FINELY CHOPPED TART APPLES

3/4 CUP SUGAR

1 CUP SOUR CREAM

2 TABLESPOONS FLOUR

1 WELL BEATEN EGG

1/8 TEASPOON SALT

1/2 TEASPOON VANILLA

COMBINE SUGAR AND FLOUR. ADD CREAM, EGG, FLAVORING AND SALT. BEAT UNTIL SMOOTH. ADD APPLES AND MIX THOROUGHLY. POUR INTO PASTRY-LINED PIE PAN. BAKE AT 450° FOR 15 MINUTES AND CONTINUE AT 325° FOR 30 MINUTES. REMOVE FROM OVEN AND TOP WITH THE FOLLOWING MIXTURE:

COMBINE AND MIX WELL:

1/3 CUP SUGAR

1 TEASPOON CINNAMON

1/3 CUP FLOUR

1/4 CUP BUTTER

SPRINKLE OVER PIE AND RETURN TO OVEN 325° FOR 20 MINUTES.

ANETA ENGLUND

RASPBERRY PIE

1 QUART UNSWEETENED RASPBERRIES

2 CANS EAGLE BRAND MILK

JUICE OF 2 LEMONS

ADD LEMON JUICE TO MILK. WHEN THOROUGHLY MIXED, FOLD IN THE QUART OF RASPBERRIES. POUR INTO PREPARED GRAHAM CRACKER CRUST. REFRIGERATE ABOUT SIX TO EIGHT HOURS BEFORE SERVING. TOP WITH WHIPPED CREAM. THIS MAKES TWO SMALL PIES.

VIOLA JOHNSON

ALMOND CRUST CHERRY CREAM PIE

PASTRY: 1 CUP ALL-PURPOSE FLOUR
1 TEASPOON SALT
1/3 CUP SOFT SHORTENING
1/2 CUP SLIVERED ALMONDS, FINELY CHOPPED
2 - 3 TABLESPOONS COLD WATER

SIFT TOGETHER FLOUR AND SALT. CUT IN SHORTENING. STIR IN ALMONDS. ADD WATER, SHAPE INTO SOFT BALL. ROLL OUT, FIT INTO 9 INCH PIE TIN. PRICK ONLY SIDES OF CRUST. BAKE IN VERY HOT OVEN 475° FOR 8 - 10 MINUTES. COOL.

FILLING: 1 1/3 CUP (15 OZ. CAN) SWEETENED CONDENSED MILK
1/3 CUP LEMON JUICE
1 TEASPOON VANILLA EXTRACT
1/2 TEASPOON ALMOND EXTRACT
1/2 CUP WHIPPING CREAM, WHIPPED

COMBINE SWEETENED CONDENSED MILK, LEMON JUICE, VANILLA, AND ALMOND EXTRACT. STIR UNTIL MIXTURE THICKENS. FOLD IN WHIPPED CREAM AND SPOON INTO COOLED SHELL. TOP WITH CHERRY GLAZE, A PREPARED CHERRY PIE FILLING OR FROZEN WHOLE TART CHERRIES. CHILL 2 TO 3 HOURS.

CHERRY GLAZE:

2 CUPS (1 LB. CAN) PITTED SOUR CHERRIES, DRAINED
2/3 CUP CHERRY JUICE
1/4 CUP SUGAR
1 TABLESPOON CORNSTARCH
2 TO 3 DROPS RED FOOD COLORING, IF DESIRED

SET ASIDE DRAINED CHERRIES. BLEND CHERRY JUICE WITH SUGAR CORNSTARCH. COOK OVER LOW HEAT, STIRRING CONSTANTLY, UNTIL MIXTURE IS THICKENED AND CLEAR. ADD CHERRIES AND FOOD COLORING. SPREAD OVER CREAM FILLING. CHILL.

PAT MAGILL

FRENCH APPLE PIE

6 APPLES, SLICED THIN	1 1/2 CUP SIFTED FLOUR
1 1/2 CUP WHITE SUGAR	2 TABLESPOONS SHORTENING
1 1/2 TEASPOON CINNAMON	2 TABLESPOONS BUTTER
2 TABLESPOONS LEMON JUICE	1 1/2 CUP CHOPPED NUTS
1 1/2 CUP BROWN SUGAR	

FILL 9 INCH PIE SHELL WITH APPLES, WHITE SUGAR, CINNAMON AND LEMON JUICE. CUT FLOUR, SHORTENING, BUTTER, BROWN SUGAR TOGETHER. ADD NUTS AND SPRINKLE OVER APPLES. BAKE AT 400° FOR 1 HOUR.

ESTHER MEYER

PEAR PIE "BLAND"

1 NO. 2 1/2 CAN PEAR HALVES	1/4 TEASPOON SALT
PASTRY FOR SINGLE CRUST PIE	1/2 TEASPOON NUTMEG
2 EGG YOLKS	1 1/2 TEASPOON VANILLA
1 1/2 CUP SUGAR	1 CUP SOUR CREAM
1 TABLESPOON FLOUR	

LINE 9 INCH PAN WITH PASTRY. SLICE DRAINED PEARS, BEAT EGG YOLKS UNTIL LEMON COLORED, ADD SUGAR, FLOUR, SALT, NUTMEG AND VANILLA. BEAT UNTIL SMOOTH. STIR IN SOUR CREAM AND POUR OVER PEARS. BAKE AT 350° FOR 50 - 55 MINUTES.

MERINGUE

2 EGG WHITES	1/4 CUP SUGAR
1/4 TEASPOON CREAM OF TARTAR	

WHIP EGG WHITES UNTIL FROTHY. ADD CREAM OF TARTAR AND SUGAR GRADUALLY UNTIL STIFF. SPREAD OVER PIE. BAKE AT 350° FOR 10 MINUTES.

BETTY FARMER

RHUBARB PIE

2 EGGS	2 CUPS DICED RHUBARB
2 TABLESPOONS WATER	2 TABLESPOONS FLOUR
3 TABLESPOONS MELTED BUTTER	1 1/3 CUPS SUGAR

BEAT EGGS AND SUGAR. ADD THE REST. MIX TOGETHER. POUR IN UNBAKED PIE SHELL. BAKE 10 MINUTES AT 450°, 50 MINUTES AT 350°.

ETHEL WILSON

STRAWBERRY PIE

THAW 1 SMALL PACKAGE FROZEN STRAWBERRIES AND BRING TO A BOIL. ADD 1 PACKAGE STRAWBERRY JELLO. STIR UNTIL DISSOLVED. REMOVE FROM HEAT, ADD 1 PINT STRAWBERRY OR VANILLA ICE CREAM. STIR UNTIL BLENDED. POUR INTO BAKED PIE SHELL. ALLOW ABOUT 2 HOURS TO SET IN REFRIGERATOR. TOP WITH WHIPPED CREAM.

ELMA DAVENPORT

ANGEL PIE

4 EGG WHITES	3 TABLESPOONS LEMON JUICE
1/2 TEASPOON CREAM OF TARTAR	2 TEASPOONS LEMON RIND
1 CUP SUGAR	4 EGG YOLKS
1 CUP SWEETENED WHIPPED CREAM	
1/4 CUP POWDERED SUGAR	1/2 CUP SUGAR

BEAT EGG WHITES FROTHY. ADD CREAM OF TARTAR. BEAT STIFF. FOLD IN 1 CUP SUGAR GRADUALLY, BEATING WELL. SPREAD IN WELL GREASED AND FLOURED CAKE PAN. BAKE AT 275° FOR 20 MINUTES AND 300° FOR 40 MINUTES. BEAT YOLKS UNTIL THICK. ADD 1/2 CUP SUGAR. ADD JUICE AND RIND AND COOK OVER BOILING WATER UNTIL THICK. COVER SHELL WITH WHIPPED CREAM, CUSTARD AND CREAM. CHILL 24 HOURS.

ELMA DAVENPORT

PUMPKIN CUSTARD PIE

BEAT: 2 EGGS	
ADD: 2 CUPS MILK	DASH OF CINNAMON
1 CUP PUMPKIN	DASH OF NUTMEG
1 TEASPOON VANILLA	3/4 CUP BROWN SUGAR

BAKE AT 425° UNTIL BROWN. TURN DOWN TO 325° AND BAKE UNTIL SET.

DEE LEAHY

CHOCOLATE CHIP PIE

1 CUP (SMALL PKG.) CHOCOLATE CHIPS
4 EGGS
2 TABLESPOONS MILK
1 TEASPOON VANILLA
PINCH OF SALT

MELT CHIPS AND MILK THOROUGHLY AND COOL. ADD EGG YOLKS ONE AT A TIME AND BEAT WITH SPOON UNTIL SMOOTH. ADD SALT AND VANILLA. BEAT EGG WHITES UNTIL STIFF AND FOLD INTO ABOVE MIXTURE. POUR INTO 9 INCH PIE SHELL (BAKED) OR GRAHAM CRACKER SHELL AND CHILL TWO TO THREE HOURS OR OVERNIGHT. TOP WITH WHIPPED CREAM BEFORE SERVING.

LAINA BURNS

MILE-HI PIE

1 1/2 CUPS FLOUR
1 1/2 TEASPOONS SUGAR
1 TEASPOON SALT
2 TABLESPOONS MILK
1/2 CUP COOKING OIL

PUT FIRST THREE INGREDIENTS INTO A LARGE PIE PLATE. ADD OIL TO MILK IN MEASURING CUP. POUR OVER FLOUR MIXTURE AND WHIP WITH FORK. PRESS EVENLY INTO PIE PLATE AND BAKE AT 425° 12-15 MIN. COOL.

FILLING

1 PKG. FROZEN STRAWBERRIES
1 CUP SUGAR
2 EGG WHITES
1 TABLESPOON LEMON JUICE
1/2 PINT WHIPPED CREAM

BEAT EGG WHITES UNTIL FLUFFY. ADD BERRIES, SUGAR AND LEMON JUICE. BEAT AT HIGH SPEED 15 MINUTES--NO LESS. FOLD IN WHIPPED CREAM AND POUR INTO COOLED CRUST. FREEZE.

ESTY KNUTSEN

STRAWBERRY GLAZE PIE

4 CUPS FRESH STRAWBERRIES	1 $\frac{1}{3}$ CUP WATER (COLD)
FEW DROPS RED FOOD COLORING	1 CUP SUGAR
2 $\frac{2}{3}$ CUP WATER	1 $\frac{1}{2}$ PINT WHIPPING CREAM
3 TABLESPOONS CORNSTARCH	2 TABLESPOONS SUGAR

MEASURE 1 CUP BERRIES AND MASH. SIMMER IN 2 $\frac{2}{3}$ CUP WATER FOR FEW MINUTES. MIX SUGAR AND CORNSTARCH IN SMALL BOWL. ADD 1 $\frac{1}{3}$ CUP COLD WATER AND MIX UNTIL SMOOTH. ADD TO COOKED BERRY MIXTURE. BOIL, STIRRING CONSTANTLY, UNTIL CLEAR AND THICK. ADD RED FOOD COLORING. COOL. PLACE REMAINING 3 CUPS CLEANED BERRIES IN BAKED 9 INCH PIE SHELL. COVER WITH GLAZE. CHILL UNTIL FIRM. GARNISH WITH SWEETENED WHIPPED CREAM.

EDNA LOVVOLD

APRICREAM PIE

1 TABLESPOON GELATIN	1 $\frac{1}{2}$ CUPS APRICOT PULP
1 $\frac{1}{4}$ CUP COLD WATER	1 TABLESPOON LEMON JUICE
3 EGGS, SEPARATED	2 TABLESPOONS SUGAR
1 CUP BROWN SUGAR	1 $\frac{1}{2}$ CUP HEAVY CREAM
1 $\frac{1}{2}$ TEASPOON SALT	

SOFTEN GELATIN IN WATER. COMBINE YOLKS, BROWN SUGAR, SALT, APRICOT PULP AND LEMON JUICE. COOK OVER LOW HEAT UNTIL THICK, STIRRING CONSTANTLY. ADD GELATIN, CHILL UNTIL FIRM. BEAT EGG WHITES WITH SUGAR. WHIP CREAM. FOLD MERINGUE AND CREAM INTO COOKED MIXTURE. FILL PIE SHELL AND CHILL. TOP WITH ADDITIONAL WHIPPED CREAM.

JEANIE MOGENSEN

FRENCH STRAWBERRY PIE

1 PACKAGE CREAM CHEESE	1 CUP GRANULATED SUGAR
DASH OF SALT	3 TABLESPOONS CORNSTARCH
1 QUART FRESH STRAWBERRIES	1 CUP WHIPPING CREAM

BLEND CHEESE AND SALT. ADD SUFFICIENT CREAM TO SOFTEN FOR SPREADING. SPREAD ON BOTTOM OF BAKED PIE SHELL. PLACE ONE-HALF OF THE WHOLE BERRIES (CHOICEST) ON COATED BOTTOM OF PIE SHELL. MASH REMAINING BERRIES TILL JUICE IS WELL EXTRACTED. BRING MASHED BERRIES TO BOIL, SLOWLY STIR IN SUGAR AND CORNSTARCH WHICH HAVE BEEN MIXED TOGETHER. COOK SLOWLY, STIRRING UNTIL THICKENED. COOL AND POUR INTO PIE SHELL OVER WHOLE BERRIES. TOP WITH WHIPPED CREAM.

JEANIE MOGENSEN

FRENCH CREAM PIE

1 SMALL PACKAGE VANILLA WAFERS, ROLLED FINE
CREAM WELL: 1/2 CUP BUTTER
ADD: 1 CUP POWDERED SUGAR, CREAM WELL
ADD: 2 EGGS, ONE AT A TIME
1 CUP CREAM, WHIPPED --- ADD TO THIS 1/2 CUP NUTS

PUT 1/2 CRUMB MIXTURE IN PAN. COVER WITH FIRST MIXTURE. COVER THIS WITH 1 CAN PREPARED CHERRY PIE FILLING. TOP WITH WHIPPED CREAM AND NUTS MIXTURE. TOP THIS WITH REMAINING CRUMBS.

VIOLA JOHNSON

CREAM PIE FILLING

1/4 CUP FLOUR	2 EGG YOLKS, WELL BEATEN
2 TABLESPOONS CORNSTARCH	3 CUPS MILK
1/2 CUP PLUS 2 T. SUGAR	1 TEASPOON VANILLA
1/4 TEASPOON SALT	2 EGG WHITES, BEATEN

SIFT DRY INGREDIENTS AND MIX IN TOP OF DOUBLE BOILER. ADD EGG YOLKS, MILK AND VANILLA AND COOK UNTIL THICK. FOLD TWO BEATEN EGG WHITES INTO COOKED MIXTURE. SPRINKLE WITH COCONUT AND SLICED BANANAS. POUR IN COOKED PIE SHELL AND PLACE IN REFRIGERATOR.

DEE LEAHY

ANGEL PIE

1 CUP SUGAR

PINCH OF SALT

2 HEAPING TABLESPOONS CORNSTARCH

SIFT TOGETHER AND POUR OVER 1 $\frac{3}{4}$ CUP BOILING WATER. STIR UNTIL CLEAR. ADD 3 EGG WHITES, STIFFLY BEATEN, AND COOK 1 MINUTE. ADD 1 TEASPOON VANILLA AND 4 DROPS LEMON EXTRACT. POUR INTO BAKED PIE SHELL. SERVE CHILLED WITH WHIPPED CREAM AND CHOPPED WALNUTS.

MARIANNE RODGERS

CHERRY DESSERT

9 INCH BAKED PIE SHELL

Mix: ONE PACKAGE 8 OZ. CREAM CHEESE

1 CUP POWDERED SUGAR

2 TEASPOONS VANILLA

BLEND WITH 1 CUP WHIPPED CREAM

MIX ALL TOGETHER, PUT IN PIE SHELL. SPREAD ONE CAN CHERRY PIE FILLING ON TOP. CHILL.

LEONA TOLONEN

RITZ CRACKER PIE

16 RITZ CRACKERS

PINCH OF SALT

4 EGG WHITES

1 CUP SUGAR

$\frac{1}{2}$ TEASPOON BAKING POWDER

$\frac{2}{3}$ CUP NUTS (PECANS)

PINCH OF CREAM OF TARTAR

BEAT EGG WHITES UNTIL STIFF WITH THE CREAM OF TARTAR AND SALT. THEN ADD SUGAR AND BAKING POWDER GRADUALLY. FOLD IN THE 16 RITZ CRACKERS (CRUMBLED) AND THE $\frac{2}{3}$ CUP OF NUT MEATS. BAKE IN A 9 INCH PIE PAN AT 350° FOR THIRTY MINUTES. COOL BEFORE SERVING. MAY BE TOPPED WITH WHIPPED CREAM OR ICE CREAM.

NANCY GREGG

CREME DE MENTHE PIE

16 CREAM COOKIES, ROLLED (SUCH AS HYDROX)	
1/3 CUP BUTTER, MELTED	1/2 CUP MILK
24 LARGE MARSHMALLOWS	1 CUP WHIPPING CREAM
1/4 CUP CREME DE MENTHE	2 SQUARES SEMI-SWEET CHOCOLATE

ROLL OUT HYDROX COOKIES AND ADD THEM TO THE MELTED BUTTER, PRESS INTO PIE PAN AND LET SET. IN A DOUBLE BOILER, MELT THE MARSHMALLOWS, ADD MILK, COOL. TO THIS MIXTURE ADD CREME DE MENTHE AND WHIPPED CREAM. POUR INTO SHELL, SHAVE CHOCOLATE OVER. REFRIGERATE 2 - 3 HOURS.

PAT MAGILL

FRENCH CHERRY CREAM PIE

1 LARGE BOX VANILLA WAFERS	2 CANS PREPARED CHERRIES
1 CUP BUTTER	2 CUPS WHIPPED CREAM
2 CUPS POWDERED SUGAR	1 CUP CHOPPED NUTS
4 EGGS	1 - 9 x 13 INCH GREASED CAKE PAN

CREAM BUTTER AND SUGAR, ADD EGGS ONE AT A TIME. PUT ONE-HALF CRUMB MIXTURE ON BOTTOM. SPREAD CREAMED MIXTURE ON TOP OF THIS, SLIGHTLY BLENDING IN. ON TOP OF THIS, SPREAD THE CHERRIES. THEN FOLD NUTS INTO THE WHIPPED CREAM AND SPREAD ON TOP OF CHERRIES. THEN SPRINKLE THE REST OF THE CRUMBS ON THE TOP. CHILL THOROUGHLY BEFORE SERVING.

NANCY GREGG

STRAWBERRY PIE

BAKED PIE SHELL	1 CUP SUGAR
4 CUPS STRAWBERRIES	3 TABLESPOONS CORNSTARCH
2 TABLESPOONS LEMON JUICE	

CRUSH TWO CUPS STRAWBERRIES. MIX WITH SUGAR, CORNSTARCH, LEMON JUICE AND COOK UNTIL THICK, STIRRING CONSTANTLY. SPREAD 1 TABLESPOON POWDERED SUGAR IN BOTTOM OF COOKED PIE SHELL. ARRANGE REMAINING WHOLE STRAWBERRIES IN SHELL. POUR COOKED MIXTURE OVER AND CHILL. TOP WITH SWEETENED WHIPPED CREAM.

CAROL SEPPA

MARINE DRIVE SUPERETTE

95 WEST MARINE DRIVE

OPEN 9 A.M. TO 9 P.M.

7 DAYS A WEEK



F R I E N D S

K. V. A. S.

COLUMBIA DRY CLEANERS

ASTOR COURT STORE

SUPER VALU FOOD STORE

JOHNSON'S RICHFIELD AGENCY

CROHN AND KARSUN



SALADS & DRESSINGS

SEAFOOD TOMATO ASPIC

1 PACKAGE LEMON JELLO

1 CUP BOILING WATER

1 CAN TOMATO SAUCE

2 TABLESPOONS VINEGAR

DISSOLVE THE JELLO IN THE BOILING WATER AND ADD THE TOMATO SAUCE AND VINEGAR. WHEN PARTIALLY THICKENED, ADD 1 CAN OF CRAB MEAT OR SHRIMP, OR A HALF CAN OF EACH. THEN ADD 1/2 CUP CHOPPED CELERY, 2 CHOPPED GREEN ONIONS, AND 1/4 CUP CHOPPED GREEN PEPPER. PUT IN A MOLD AND CHILL.

VIRGINIA JOHNSON

LEMON CHEESE SALAD WITH SHRIMP DRESSING

1 CUP BOILING WATER

1 PACKAGE LEMON JELLO

4 OZ. CREAM CHEESE

1/2 CUP WHIPPING CREAM

1/2 CUP SLICED CELERY

CRISP GREENS

1/2 CUP PITTED RIPE OLIVES, SLICED

DISSOLVE GELATIN IN BOILING WATER AND COOL UNTIL MIXTURE IS SYRUPY. SOFTEN CREAM CHEESE WITH SMALL AMOUNT OF CREAM AND THEN BEAT INTO GELATIN MIXTURE. STIR IN CELERY AND OLIVES. WHIP CREAM UNTIL THICK, BUT NOT STIFF AND FOLD INTO CHEESE AND JELLO MIXTURE. SPOON INTO A ONE QUART RING MOLD AND CHILL UNTIL FIRM. UNMOLD ON CRISP GREENS AND SERVE WITH SHRIMP DRESSING.

SANDY DELPHIA

ANN SPORRE'S BEAN SALAD

1 CAN GREEN CUT BEANS (DRAINED)

1 CAN FRENCH STYLE WAX BEANS (DRAINED)

1 CAN KIDNEY BEANS (WASHED)

DRESSING:

1 CUP SUGAR

1/2 CUP GREEN ONION

1/2 CUP VINEGAR

1/2 CUP SWEET PICKLE RELISH

1/2 CUP WESSON OIL

JUICE OF 1/2 LEMON

1/2 CUP CHOPPED CELERY

SALT

MARINATE BEANS IN DRESSING FOR 24 HOURS BEFORE SERVING. REFRIGERATE. BE CERTAIN NOT TO OMIT THE SWEET PICKLE RELISH AND LEMON JUICE.

ANETA ENGLUND

QUICK ASPIC

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|----------------------------|---------------------|
| 1 PKG. LEMON JELLO | 1 1/4 CUP HOT WATER |
| 1 - 8 OZ. CAN TOMATO SAUCE | 1/2 TEASPOON SALT |
| 1 1/2 TABLESPOON VINEGAR | SPRINKLE OF PEPPER |

DISSOLVE IN HOT WATER. ADD SAUCES, ETC. BLEND.

PAT LOUKAS

LIME PINEAPPLE JELLO YUMMY

- 2 PACKAGES LIME OR LEMON LIME JELLO
- 1 CUP CRUSHED PINEAPPLE OR NO. 211 CAN
- 1 CUP COTTAGE CHEESE
- 1 CUP MAYONNAISE
- 1 CAN CANNED MILK (LARGE)
- 1 CUP CHOPPED NUTS

DISSOLVE JELLO IN 2 CUPS BOILING WATER IN LARGE BOWL. ADD PINEAPPLE. STIR AND COOL. MIX THE CHEESE AND MAYONNAISE TOGETHER AND ADD IT AND CANNED MILK TO JELLO MIXTURE. STIR IN NUTS. POUR INTO JELLO MOLD OR OTHER DESIRED CONTAINER.

NANCY GREGG

FRAN'S VALENTINE SALAD

- 2 THREE OUNCE PACKAGES STRAWBERRY JELLO
- 1 CUP BOILING WATER
- 2 PACKAGES (10 OZ. EACH) FROZEN STRAWBERRIES, THAWED
- 1 CAN (1 LB. 4 1/2 OZ.) CRUSHED PINEAPPLE, DRAINED
- 1/2 CUP CHOPPED WALNUTS
- 2 CUPS SOUR CREAM

COMBINE IN A BOWL THE TWO PACKAGES OF JELLO AND THE BOILING WATER. STIR UNTIL JELLO IS DISSOLVED. THEN ADD STRAWBERRIES, PINEAPPLE AND WALNUTS. MIX WELL. TURN HALF OF MIXTURE INTO AN 11 BY 7 BY 1 1/2 INCH PAN. CHILL UNTIL FIRM. KEEP REMAINING HALF AT ROOM TEMPERATURE. SPREAD SOUR CREAM OVER CHILLED JELLO MIXTURE. THEN SPOON REMAINDER OF JELLO OVER SOUR CREAM. CHILL. TO SERVE, UNMOLD ON A BED OF LETTUCE. MOLD THE SALAD IN A HEART-SHAPED CAKE PAN FOR THE VALENTINE LOOK. THIS CAN ALSO BE USED AS A DESSERT, IF CIRCLED WITH WHIPPED CREAM.

FRAN SEVERSON

AVACADO SALAD

1 PACKAGE LIME JELLO	2 TABLESPOONS LEMON JUICE
PULP OF 1 LARGE AVACADO	1 TEASPOON ONION JUICE
1 TEASPOON FRENCH DRESSING	1/2 CUP MAYONNAISE
1/2 CUP CREAM, WHIPPED	4 TABLESPOONS CHOPPED CELERY
4 TABLESPOONS CHOPPED ALMONDS	
1 3/4 CUPS BOILING WATER	PINCH OF SALT

MIX JELLO AND HOT WATER. ADD SALT. COOL AND THEN WHIP. ADD OTHER INGREDIENTS.

DONNA GUSTAFSON

SPINACH-BACON SALAD BOWL

6 CLOVES GARLIC	3/4 CUP FRENCH DRESSING
3 EGGS	8 BACON SLICES
1 POUND (2 QUARTS) CRISP, YOUNG SPINACH (WELL WASHED)	

ADD GARLIC TO FRENCH DRESSING EARLY IN THE DAY. COOK EGGS HARD. FRY BACON AND DRY. REFRIGERATE ALL. CHOP EGGS, CRUMBLE BACON, REMOVE GARLIC CLOVES FROM DRESSING. TEAR SPINACH IN SMALL PIECES AND TOSS TOGETHER WITH DRESSING. SPRINKLE BACON AND EGG ON TOP.

DONNA GUSTAFSON

PATIO SALAD

1 PACKAGE FROZEN PEAS	1 TEASPOON SALT
1 1/2 CUP WATER	3/4 CUPS MAYONNAISE
1 SMALL PACKAGE MINUTE RICE (1 1/3 CUP)	
1/2 CUP CHOPPED DILL PICKLE	1 TEASPOON GRATED ONION
1 CUP SLIVERED HAM	1 CUP SLIVERED CHEESE

ADD FROZEN PEAS AND SALT TO WATER IN SAUCEPAN AND BRING TO A BOIL. ADD MINUTE RICE, STIR WITH FORK TO MOISTEN. COVER AND REMOVE FROM HEAT. LET STAND 13 MINUTES. ADD MAYONNAISE, PICKLE, ONION. MIX WITH FORK AND CHILL. BEFORE SERVING, ADD HAM AND CHEESE. SERVE ON CRISP LETTUCE WITH TOMATO WEDGES. SERVES 6.

MARGARET LEE

FOUR BEAN SALAD

- 1 ONE POUND CAN (2 CUPS) GREEN BEANS, DRAINED
- 1 ONE POUND CAN (2 CUPS) YELLOW BEANS, DRAINED
- 1 ONE POUND CAN (2 CUPS) RED KIDNEY BEANS, DRAINED
- 1 ONE POUND CAN (2 CUPS) LIMAS OR BLACK-EYED PEAS, DRAINED
- 1 MEDIUM GREEN PEPPER, THINLY SLICED IN RINGS
- 1 MEDIUM ONION, THINLY SLICED AND SEPARATED IN RINGS

DRESSING:

- | | |
|---|-------------------------------|
| 1/2 CUP SUGAR | 1/2 TEASPOON DRY MUSTARD |
| 1/2 TEASPOON CRUMBLED DRIED TARRAGON LEAVES | |
| 1/2 CUP WINE VINEGAR | 1/2 TEASPOON BASIL LEAVES |
| 1/2 CUP SALAD OIL | 2 TABLESPOONS SNIPPED PARSLEY |
| 1 TEASPOON SALT | |

MIX ALL VEGETABLES IN A BOWL. COMBINE INGREDIENTS FOR DRESSING, MIXING WELL. DRIZZLE OVER VEGETABLES. COVER AND MARINATE SEVERAL HOURS OR OVERNIGHT, STIRRING SEVERAL TIMES. BEFORE SERVING, STIR, THEN DRAIN. MAKES 12 SERVINGS.

PINEAPPLE CHEESE SALAD

- 1 ENVELOPE UNFLAVORED GELATIN 2/3 CUP COLD WATER
- 1 SMALL CAN (9 OZ.) DICED OR CRUSHED PINEAPPLE
- 1/2 CUP SUGAR
- 3 TABLESPOONS LEMON JUICE
- 1 GLASS (5 OZ.) PIMENTO CHEESE SPREAD
- 1/2 CUP ALMONDS OR WALNUTS
- 1 CAN (11 OZ.) MANDARIN ORANGES, DRAINED
- 1/2 PINT WHIPPING CREAM

ADD GELATIN TO COLD WATER AND LET SOAK. DRAIN SYRUP FROM PINEAPPLE INTO A SMALL PAN. TO SYRUP, ADD SUGAR AND SIMMER 5 MINUTES. ADD LEMON JUICE AND GELATIN AND STIR UNTIL THOROUGHLY DISSOLVED. STIR IN CHEESE UNTIL WELL BLENDED. CHILL UNTIL PARTIALLY SET. STIR IN PINEAPPLE, NUT MEATS AND ORANGE SEGMENTS. FOLD IN WHIPPED CREAM AND POUR INTO 1 1/2 QUART MOLD OR 8 OR 9 INCH SQUARE PAN. SERVES 6 TO 8.

MARGARET HILL

CRANBERRY FLUFF SALAD

2 CUPS RAW CRANBERRIES, GROUND
3 CUPS TINY MARSHMALLOWS
3/4 CUP SUGAR
2 CUPS DICED, UNPAIRED TART APPLES
1/2 CUP SEEDLESS GREEN RAISINS
1/2 CUP BROKEN WALNUTS
1/4 TEASPOON SALT
1 CUP HEAVY WHIPPED CREAM

COMBINE CRANBERRIES, MARSHMALLOWS AND SUGAR. COVER AND CHILL OVERNIGHT. ADD APPLES, GRAPES, WALNUTS AND SALT. FOLD IN WHIPPED CREAM. CHILL. MAKES 8 TO 10 SERVINGS

DARLENE JACKSON

MYSTERY SALAD

1 PKG. LEMON JELLO	1 CUP HOT WATER
1 CAN TOMATO SOUP	1 CUP MAYONNAISE
1 LARGE PACKAGE CREAM CHEESE	LEMON JUICE
1 CUP CHOPPED CELERY	1 SMALL ONION, CHOPPED
1 PACKAGE FROZEN PEAS	1 1/2 CUPS CRAB OR SHRIMP
1/2 TEASPOON SALT	1/2 TEASPOON PEPPER

DISSOLVE JELLO IN HOT WATER. HEAT THE TOMATO SOUP AND BEAT IN 1 LARGE PACKAGE OF CREAM CHEESE. COOL AND ADD THE REMAINING INGREDIENTS.

NORA JOHNSON

CHRISTMAS SALAD

DISSOLVE 2 PACKAGES STRAWBERRY JELLO IN
2 CUPS HOT WATER
ADD 2 BOXES FROZEN STRAWBERRIES
2 SMALL CANS CRUSHED PINEAPPLE
2 BANANAS, MASHED

LET COOL. POUR HALF IN PAN. LET SET UNTIL SOLID. ADD ONE PINT SOUR CREAM AND COVER WITH REST OF JELLO.

BORG COLEMAN

FIVE BEAN SALAD

- 1 CAN STRING BEANS (No. 303 CAN)
- 1 CAN WAX BEANS (No. 303 CAN)
- * 1 CAN GARBANZO BEANS (No. 303 CAN)
- 1 CAN BABY GREEN LIMA BEANS (3 OZ. CAN)
- 1 CAN BEAN SPROUTS (No. 303 CAN)
- 1 MEDIUM ONION, CHOPPED
- 2 HEAPING TABLESPOONS INDIA RELISH OR SWEET PICKLE RELISH

DRAIN BEANS AND MIX WELL. MARINATE WITH FOLLOWING:

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|-----------------|-------------------|
| 1/2 CUP VINEGAR | 1/2 CUP SALAD OIL |
| 1/2 CUP SUGAR | 1 TEASPOON SALT |
| DASH PEPPER | DASH PAPRIKA |

MIX WELL. POUR OVER BEANS. COVER AND LET STAND 8 HOURS, OR OVERNIGHT.

SYL VAUGHN

WALDORF CRANBERRY MOLD

- 1 PINT BOTTLE (2 CUPS) CRANBERRY JUICE COCKTAIL
- 1 PACKAGE LEMON FLAVORED GELATIN
- 1/4 TEASPOON SALT
- 1/2 CUP CHOPPED CELERY
- 1 CUP CHOPPED APPLE
- 1/4 CUP BROKEN WALNUT MEATS

HEAT 1 CUP OF THE CRANBERRY JUICE JUST TO BOILING. DISSOLVE GELATIN IN THE HOT JUICE. ADD REMAINING JUICE AND THE SALT. CHILL TILL PARTIALLY SET. STIR IN APPLE, CELERY AND THE NUTS. POUR INTO MOLD. CHILL UNTIL FIRM.

BETTY JOHNSON

JELLO SALAD

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|---------------------------|-------------------------|
| 3 PACKAGES LEMON JELLO | 1/2 PINT WHIPPED CREAM |
| 1 CUP CHOPPED CELERY | 1/2 CUP ALMONDS |
| 1 SMALL CAN GREEN OLIVES | 1 CUP CRUSHED PINEAPPLE |
| 1 1/2 POUND GRATED CHEESE | |

LEONA TOLONEN

SUNSHINE JELLO SALAD

DISSOLVE: 1 PACKAGE LEMON JELLO
1 CUP BOILING WATER
ADD: 12 MINIATURE MARSHMALLOWS
2 STALKS CELERY, CUT FINE
2 OR 3 CARROTS, SHREDDED
1/2 CAN (No. 2) CRUSHED PINEAPPLE AND JUICE

MIX TOGETHER:
1/2 CUP MIRACLE WHIP
1/2 PINT WHIPPING CREAM (WHIPPED)
1 CUP COTTAGE CHEESE

FOLD THE SECOND MIXTURE INTO THE FIRST MIXTURE. CHILL UNTIL SET.

FRANCES CRANDALL

ORANGE SALAD

2 PACKAGES ORANGE JELLO 2 CUPS BOILING WATER
2 SMALL CANS FROZEN ORANGE JUICE

MIX AND THEN LET SET. THEN BEAT UNTIL FLUFFY. ADD 1 PACKAGE DREAM WHIP WHICH HAS BEEN BEATEN WELL. FOLD INTO JELLO. ADD 2 CANS MANDARIN ORANGES.

SUS FULTON

BEET SALAD

1 PKG. STRAWBERRY JELLO 4 CUPS HOT WATER
1 PKG. RASPBERRY JELLO 1 PKG. CHERRY JELLO
1/2 CUP SWEET PICKLE JUICE

COOL JELLO AND JUICE. THEN ADD 1 CAN SHREDDED BEETS, DRAINED, AND 1 TALL CAN CRUSHED PINEAPPLE, DRAINED. CHILL UNTIL SET.

SERVE WITH THE FOLLOWING DRESSING:

1 CUP MAYONNAISE
1 CUP CHOPPED GREEN ONIONS (HALF AS MUCH WITH DRY ONIONS)
1 CUP FINELY CHOPPED CELERY
1 TABLESPOON CHOPPED GREEN PEPPER (OPTIONAL)

MIX TOGETHER. THIS MAKES A PRETTY SALAD IN A RING MOLD WITH DRESSING IN BOWL IN CENTER.

JANE SEEBORG AND NORA JOHNSON

SAUERKRAUT SALAD

- 1 No. 2 1/2 CAN SAUERKRAUT, DRAINED WELL
- 1 CUP SUGAR
- 1/2 CUP GREEN PEPPER, CHOPPED
- 1 CUP CELERY, CHOPPED
- 1 MEDIUM ONION, CHOPPED

ADD SUGAR TO SAUERKRAUT. MIX ALL INGREDIENTS TOGETHER. LET SET AT LEAST OVERNIGHT BEFORE USING. STIR SEVERAL TIMES. THIS IS ESPECIALLY GOOD FOR POTLUCKS AND PICNICS.

SHIRLEY LANDWEHR

MOLDED LIME-LEMON SALAD

- 1 PACKAGE LIME JELLO
- 1 PACKAGE LEMON JELLO

DISSOLVE IN 1 CUP BOILING WATER. COOL, AND WHEN IT IS STARTING TO SET, ADD:

- 3/4 CUP MAYONNAISE WHICH HAS BEEN BEATEN INTO 1 CUP
CONDENSED MILK UNTIL SMOOTH
- 1 LARGE CAN CRUSHED PINEAPPLE (JUICE TOO)
- 1 CUP COTTAGE CHEESE
- 1 CUP CHOPPED NUTS

POUR INTO PAN OR MOLD. IT SETS IN ONE HOUR.

VIOLA JOHNSON

JELLO SALAD

- 1 No. 2 CAN CRUSHED PINEAPPLE
- 1 CUP SUGAR

PUT IN SAUCEPAN AND BRING TO BOIL. ADD 2 PACKAGES LIME JELLO AND STIR UNTIL DISSOLVED. ADD JUICE OF 1 LEMON AND 2 CUPS OF COLD WATER. CHILL. WHEN SET, FOLD IN:

- 2 CUPS WHIPPED CREAM
- 1 CUP PECANS
- 1 CUP GRATED CHEDDAR CHEESE

SUSAN ALDERMAN

COLE SLAW

TO ONE CUP SHREDDED CABBAGE, ADD $1\frac{1}{4}$ CUP CHOPPED PARSLEY. (DRY PARSLEY CAN BE USED.) AND $1\frac{1}{2}$ ONION (OR LESS) SLICED. COMBINE 1 TO 2 TABLESPOONS SUGAR, $1\frac{1}{2}$ TEASPOON SALT, 1 TO 2 TABLESPOONS SALAD OIL. BLEND THOROUGHLY. POUR OVER CABBAGE MIXTURE. TOSS LIGHTLY. LET STAND AWHILE.

HEAP THIS MIXTURE INTO CABBAGE SHELL. GARNISH WITH ONION AND GREEN PEPPER RINGS, HARD COOKED EGG SLICES AND PARSLEY.

REAL TASTY WITH CERTAIN MEATS AND FISH.

MARY LOU HAGGREN

WILTED LETTUCE WITH BACON

5 SLICES BACON, DICED	$1\frac{1}{2}$ TEASPOON SALT
1 BEATEN EGG	$1\frac{1}{3}$ CUP VINEGAR
$1\frac{1}{4}$ CUP MINCED ONION	2 TABLESPOONS WATER
5 - 6 CUPS LETTUCE	2 TABLESPOONS SUGAR

COOK BACON UNTIL CRISP. COMBINE REMAINING INGREDIENTS EXCEPT THE LETTUCE. ADD TO BACON AND DRIPPINGS. HEAT JUST TO BOILING, STIRRING CONSTANTLY. TEAR LETTUCE INTO BOWL. POUR HOT DRESSING OVER AND TOSS LIGHTLY. SERVE AT ONCE.

JEANIE MOGENSEN

SHRIMP ASPIC

3 $1\frac{1}{2}$ CUPS TOMATO JUICE	4 TABLESPOONS SUGAR
2 PACKAGES LEMON JELLO	$1\frac{1}{4}$ TEASPOON CLOVES
2 TABLESPOONS CHOPPED ONION	$1\frac{1}{4}$ TEASPOON PEPPER
1 CAN SHRIMP	$1\frac{1}{2}$ CUP CHOPPED WALNUTS
4 TABLESPOONS VINEGAR	

HEAT TO BOILING POINT TOMATO JUICE AND VINEGAR. DISSOLVE JELLO AND SUGAR INTO MIXTURE. ADD ONION, CLOVES AND PEPPER. WHEN SLIGHTLY SET, ADD SHRIMP AND NUTS. POUR INTO 9 BY 13 INCH PAN.

MILLIE EDISON

TOMATO ASPIC SALAD

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| 1 PACKAGE LEMON JELLO | 1 PINT TOMATO JUICE |
| 1 1/2 TEASPOON LEMON JUICE | DASH OF SALT |
| 1 TEASPOON WORCESTERSHIRE SAUCE | |
| 1/2 CUP CELERY (DICED) | |
| 1/2 CUP DICED SWEET PICKLES OR RIPE DICED CUCUMBER | |

DISSOLVE JELLO IN 1 CUP HOT TOMATO JUICE. THEN ADD OTHER INGREDIENTS AND CHILL.

CAROL SEPPA

LEMON - PINEAPPLE SALAD

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|----------------------------------|--------------------------|
| 1 PACKAGE LEMON JELLO | 1/2 CUP MAYONNAISE |
| 1 LARGE CAN CRUSHED PINEAPPLE | 1 PACKAGE LIME JELLO |
| 1 PINT SMALL CURD COTTAGE CHEESE | |
| 1/2 CUP NUT MEATS | 1 CUP HOT WATER |
| 1 CUP EVAPORATED MILK | 1 TABLESPOON HORSERADISH |

DISSOLVE JELLO IN HOT WATER. ADD EVAPORATED MILK. CHILL UNTIL MIXTURE MOUNDS SLIGHTLY. BEAT IN HORSERADISH AND MAYONNAISE USING ROTARY BEATER. WHEN MIXTURE IS FLUFFY, ADD PINEAPPLE, NUTS AND COTTAGE CHEESE. POUR IN MOLD AND CHILL.

CHARLOTTE HALLAUX

TOMATO STUFFED SHRIMP SALAD

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|----------------------------|-------------------|
| 2 CUPS COOKED SHRIMP, CUT | 1/4 TEASPOON SALT |
| 1/2 CUP DICED GREEN PEPPER | DASH OF PEPPER |
| 1 CUP CHOPPED CELERY | LEMON JUICE |
| 3 HARD COOKED EGGS, DICED | MAYONNAISE |
| 6 TOMATOES | |

COMBINE SHRIMP, GREEN PEPPER, CELERY, EGGS, SALT AND PEPPER. SPRINKLE WITH LEMON JUICE, MOISTENED WITH MAYONNAISE. CHILL. CUT TOMATOES IN SIXTHS, LENGTHWISE, ALMOST THROUGH. FILL TOMATOES WITH SHRIMP MIXTURE.

JEANIE MOGENSON

JELLO SALAD

DISSOLVE 1 PACKAGE LIME JELLO WITH 1 CUP MARSHMALLOWS IN 1 CUP BOILING WATER AND 1/4 CUP PINEAPPLE JUICE. LET SET UNTIL IT FORMS A HEAVY SYRUP. FOLD IN:

1/2 CUP SALAD DRESSING	1/2 CUP CREAM, WHIPPED
1/2 CUP CRUSHED PINEAPPLE	1/4 CUP NUTS
1/2 CUP GRATED CABBAGE	1/2 CUP MANDARIN ORANGES

GARNISH THE SALAD WITH THE OTHER HALF CAN OF MANDARIN ORANGES.

PAT WHITTEN

CRAB SALAD

1 PACKAGE LEMON JELLO	1 1/2 CUPS BOILING WATER
3 TABLESPOONS VINEGAR	1/2 TEASPOON SALT

MIX AND LET PARTIALLY SET. THEN ADD:

2 CUPS CRAB MEAT	2 TABLESPOONS CHOPPED
1/2 CUP MAYONNAISE	PIMENTO
3/4 CUP CHOPPED CELERY	2 TABLESPOONS ONION JUICE

FOLD IN AND MOLD. CHOPPED GREEN PEPPER MAY BE ADDED.

NORA JOHNSON

FRUIT SALAD

1 CUP SUGAR	1 CUP BOILING WATER
1 CAN CRUSHED PINEAPPLE	1 CUP COLD WATER
1/2 PINT WHIPPING CREAM, WHIPPED	
1 PACKAGE LEMON JELLO	1 CUP GRATED CHEESE

BOIL SUGAR AND PINEAPPLE FOR 5 MINUTES. MIX JELLO WITH BOILING WATER, ADD COLD WATER AND MIX WELL. COMBINE JELLO AND PINEAPPLE MIXTURE. LET SET. FOLD IN WHIPPED CREAM AND CHEESE.

DORIS BRYANT

SHRIMP DRESSING

1 FLAT CAN PACIFIC SHRIMP	3/4 TABLESPOON FINELY
1/2 CUP MAYONNAISE	CHOPPED ONION
2 TABLESPOONS FINELY CHOPPED PIMENTO	
1 TABLESPOON LEMON JUICE	

COMBINE THE ABOVE WITH MIXER OR BLENDER UNTIL FLUFFY.

SANDY DELPHIA

CREAMY ROQUEFORT DRESSING

1 1/2 CUP MAYONNAISE	DASH FRESHLY GROUND PEPPER
1 1/4 TEASPOON DRY MUSTARD	DASH SALT
1 1/4 TEASPOON MONOSODIUM GLUTAMATE	
1 1/2 TEASPOON WORCESTERSHIRE SAUCE	
3 OZ. ROQUEFORT CHEESE, CRUMBLD (ABOUT 1 1/2 CUP)	
1 TABLESPOON WATER	

IN A BOWL COMBINE THE MAYONNAISE WITH THE MUSTARD, MONOSODIUM GLUTAMATE, SALT, PEPPER AND WORCESTERSHIRE SAUCE. STIR UNTIL WELL BLENDED. ADD THE CRUMBLD CHEESE AND MIX TO DISTRIBUTE EVENLY. ADD WATER TO THIN THE DRESSING TO THE CONSISTENCY YOU PREFER. KEEP IN A COVERED JAR IN THE REFRIGERATOR. YOU MAY WISH TO ADD A LITTLE ADDITIONAL WATER WHEN YOU USE THE DRESSING AFTER IT HAS BEEN WELL CHILLED. MAKES ABOUT ONE CUP.

JEANIE MOGENSON

WARING FRENCH DRESSING

1 1/2 CUP SALAD OIL	1 CAN TOMATO SOUP
1/2 CUP VINEGAR (1/2 CUP CAN BE SWEET PICKLE JUICE)	
3 TABLESPOONS SUGAR	1 TEASPOON DRY MUSTARD
1 TEASPOON SALT	1 TEASPOON PAPRIKA
1 TABLESPOON WORCESTERSHIRE SAUCE	
1/2 SMALL ONION (1 TABLESPOON DICED)	
1/2 CLOVE GARLIC	1 1/4 GREEN PEPPER

MIX IN BLENDER UNTIL SMOOTH.

MARGE SMITH

COLE-SLAW DRESSING

1 1/2 CUP MAYONNAISE	1 CUP SOUR CREAM
1 1/4 TEASPOON PEPPER	6 TABLESPOONS SUGAR
3/4 TEASPOON SALT	2 TABLESPOONS VINEGAR

MIX WELL AND FOLD INTO CHOPPED CABBAGE. REMAINDER MAY BE REFRIGERATED.

ESTY KNUTSEN

FRUIT SALAD DRESSING

- 1 PINT ICE CREAM
- 2 CUPS MAYONNAISE
- 3 TABLESPOONS MARASCHINO CHERRY JUICE

BEAT TOGETHER AND KEEP CHILLED UNTIL READY TO SERVE.

VIVIAN GRAVES

HAM DRESSING

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|---|-----------------|
| 2 EGG YOLKS | 1 EGG WHITE |
| 2 TABLESPOONS SUGAR | 1/4 CUP VINEGAR |
| 1/2 TEASPOON MUSTARD (MIXED INTO SUGAR) | |

BEAT YOLKS AND WHITES, ADD SUGAR MIXTURE, THEN VINEGAR.
COOK UNTIL THICK. COOL, ADD 1/2 CUP WHIPPED CREAM.

ELSIE FRYE

CRANBERRY DRESSING

- 1 CUP CRANBERRIES, WASHED, DRIED AND PUT THROUGH FOOD CHOPPER
- ADD: 1/4 CUP SUGAR 1/2 TEASPOON SALT
- 3 TABLESPOONS WATER

BOIL 3 MINUTES, STIRRING FREQUENTLY. CHILL THOROUGHLY. STIR
IN 1/4 CUP SALAD OIL. WHIP 1 CUP WHIPPING CREAM UNTIL LIGHT.
ADD 2 TABLESPOONS LEMON JUICE AND WHIP UNTIL STIFF. FOLD
INTO CRANBERRY MIXTURE.

LOUISE SAARIO

HONEY SALAD DRESSING

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| 2/3 CUP SUGAR | 1 TEASPOON ONION |
| 1 TEASPOON DRY MUSTARD | 1/3 CUP HONEY |
| 1 TEASPOON PAPRIKA | 5 TABLESPOONS VINEGAR |
| 1 TABLESPOON LEMON JUICE | 1/4 TEASPOON SALT |
| 1 TEASPOON CELERY SEED | 1 CUP SALAD OIL |

SHAKE WELL.

CAROL SEPPA

TOMATO-GARLIC SALAD DRESSING

1 PINT SALAD OIL	2 TABLESPOONS PAPRIKA
1 TEASPOON WORCESTERSHIRE SAUCE	
3/4 CUP VINEGAR	2/3 CUP CATSUP
1 TEASPOON CELERY SALT	1 1/2 CUP SUGAR
1 TEASPOON ONION SALT	1 TEASPOON SALT
1 TEASPOON GARLIC SALT	
2 TABLESPOONS PREPARED MUSTARD	

COMBINE INGREDIENTS. FRESH GARLIC MAY BE ADDED IF DESIRED.

FRAN SEVERSON

ROQUEFORT SALAD DRESSING

2/3 PINT SOUR CREAM (CULTURED)
1/3 PINT MAYONNAISE
1 CLOVE GARLIC, DICED
DASH OF WORCESTERSHIRE SAUCE
50 CENTS WORTH OF ROQUEFORT CHEESE
SALT AND PEPPER

CREAM HALF THE ROQUEFORT WELL WITH PART OF THE SOUR CREAM AND PART OF THE MAYONNAISE. ADD REMAINING INGREDIENTS AND SHAKE OR STIR WELL.

CAROL SEPPA

SALAD DRESSING

1/2 CUP SUGAR	1/4 CUP VINEGAR
1 TEASPOON SALT	1 TEASPOON MUSTARD
1 TEASPOON PAPRIKA	

BEAT 3 MINUTES. ADD GRADUALLY 1 CUP OF SALAD OIL. ADD GARLIC RUN THROUGH PRESS.

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